GRACE METHODIST CHURCH

Cook Book

KOKOMO, INDIANA

1947

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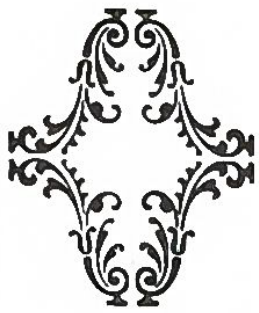

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MEASUREMENTS

16 tablespoons .....1 cup
3 teaspoons of liquid .....1 tablespoon
1 cup .....½ pint
1 pint of water or milk .....1 pound
4 tablespoons of coffee .....1 ounce
2 tablespoons of butter .....1 ounce
2 tablespoons of sugar .....1 ounce
4 tablespoons of flour .....1 ounce
1 cupful granulated sugar .....½ pound
1 cupful brown sugar .....1/3 pound
1 cupful confectioner's sugar .....1/3 pound
1 cupful lard .....½ pound
1 cupful butter .....½ pound
1 cupful flour .....¼ pound
1 cupful rice .....½ pound
1 cupful cocoa .....¼ pound
16 ounces .....1 pound
2 cups chopped meat .....1 pound
3 cups raisins .....1 pound

Mrs. H. J. Claypool.

Beverages and Appetizers

SUGAR SYRUP

Put 2 cups sugar and 2 cups water in saucepan; Stir until sugar is dissolved; boil five minutes; cool, and bottle. The syrup may be kept in the refrigerator, and will be found much more satisfactory than sugar for sweetening lemon and orangeades and fruit beverages.

LEMON SYRUP

Mix one cup sugar syrup and 2/3 cup lemon juice; strain, bottle, and keep in the refigerator. When wanted, dilute with 6 parts ice water to 1 part lemon syrup, and serve with thin slices of lemon or orange, maraschino cherries, or sprigs of mint. This is convenient to take for picnics.

ORANGEADE

Juice of 4 oranges, rind of 1 orange, juice of 1 lemon, 1/3 cup sugar, 2 pints water. Boil peel with one-half pint water and sugar for five minutes. To extracted orange juice, add strained syrup and remainder of water. Serve with crushed ice and garnish with wedge-shaped pieces of sliced orange. (6 large glasses.)

SOUTHERN FRUIT PUNCH

6 oranges, 6 lemons, 1 large can shredded pineapple, 1 quart strong tea (use green tea), 1 quart white grape juice, 1 cup maraschino cherries (chop and use juice for color), 10 whole cloves, 10 mint leaves, sugar to taste, made into simple syrup. Add water to make 10 quarts. Let stand 3 or 4 hours before serving.

Mrs. Clarence Hunt

CRANBERRY PUNCH

4 cups cranberries, ½ cup orange juice, 4 cups water, juice 1 lemon, sugar to taste.

Boil cranberries and water, put through strainer, add the fruit juices and sugar. Let cool. Lovely to serve as first course.

Mrs. John Fell.

CRANBERRY-GRAPEFRUIT COCKTAIL

4 cups cranberries, 4 cups water, 2/3 cup granulated sugar.

Cook cranberries and water until all the skins pop open (about 5 min.) Strain. Bring the juice to boiling point, add sugar and boil 2 minutes. Serve cold. Just before serving, peel two grapefruit, separate segments and cut into small pieces. Place in glasses and fill with chilled cranberry juice.

Mrs. J. O. Young

HOT PUNCH

1 cup pineapple juice, 1 cup orange juice, 1/3 cup lemon juice, ¼ cup sugar, ⅛ tsp. salt, 5 cups sweet cider. Mix and simmer 5 minutes.

Mrs. L. C. Bentley.

COLD DAY DRINK

3 cups grape juice, ½ cup orange juice, ¼ cup lemon juice, ½ cup water, 2 tbs. bark cinnamon, 8 whole cloves.

Simmer for 10 minutes, covered. Strain and serve hot.

Mrs. J. A. Wells Jr.

FRUIT PUNCH

One bottle grape juice, 1 bottle ginger ale, 2 quarts tea, 1 cup sugar, ½ cup lemon juice, 2 shredded oranges.

Mrs. Oscar Smith

FRUIT COCKTAIL WITH MINTS

Mix portions of grape fruit, pineapple and oranges with the juice from maraschino cherries. Let stand on ice 2 hours. To 1 quart of fruit, add one dozen after dinner mints and let stand until dissolved. Sweeten to taste and place the cherries on top when serving.

Mrs. Carl Gibson

FRESH CHERRY ICE CREAM FLOAT

1 cup pitted fresh or frozen red cherries, 1 cup milk, cherry or plain soda, 1/3 cup sugar, 1 tablespoon lemon juice, 1 pint vanilla ice cream, fresh mint.

Chop cherries. Remove immediately to a pitcher and add sugar, lemon juice, and milk. Divide the mixture into four, 6-ounce glasses. Spoon ice cream into each glass. Quickly fill with cherry soda. Top with a sprig of crisp mint and serve immediately. Makes 4 servings. Canned cherries may be used if desired.

Vera Fee Rayl

SYRUP FOR MILK CHOCOLATE DRINK

Mix 2 cups hot water gradually into 1 cup cocoa and 2 cups sugar. Boil 1 minute and add pinch salt. This may be kept indefinitely and added to milk in glass.

ICED COCOA (for one cup)

Two level teaspoons cocoa, 6 level teaspoons granulated sugar, ½ cup boiling water, ½ cup ice cold milk. Stir the cocoa and sugar together; add the boiling water and stir until boiling; let boil two or three minutes, then set aside to chill. When ready to serve stir in the milk and put whipped cream on top.

(For Four Cups)—¼ cup cocoa, ¾ cup granulated sugar, 2 cups boiling water, 2 cups ice cold milk.

Sandwiches

RIBBON SANDWICH LOAF

1 sandwich loaf of bread, 1/3 cup soft butter, 1 cup cream cheese, 1 tablespoon cream. This mixture is for icing loaf.

Remove crust from loaf and cut in 4 lengthwise slices. Spread each slice with butter and fillings, and replace the slices to resemble whole loaf. Wrap in wax paper and damp cloth. Chill for several hours. Spread above mixture over outside of loaf. Garnish top with pimento and green pepper.

Filling No.1—Red

1/3 cup chopped cook ham, ¼ cup chopped pimentos, ¼ cup finely diced celery, ⅛ teaspoon paprika, 2 tablespoons salad dressing. Mix and spread on first layer.

Filling No. 2—Green

¼ cup chopped olives, 1/3 cup chopped sweet pickle, 2 tablespoons chopped green peppers, 1 tablespoon minced parsley, ¼ tablespoon chopped onion, 1/3 cup white cream cheese, 1 tablespoon salad dressing. Mix and spread on one layer.

Filling No. 3—Yellow

4 tablespoons soft yellow cheese or 2 chopped hard boiled eggs, 1/3 cup broken nut meats, 2 tablespoons finely chopped celery, ⅛ teaspoon salt, 3 tablespoons salad dressing, ¼ teaspoon lemon juice. Add 1 or 2 drops yellow coloring if desired. Spread on last layer.

Mrs. J. O. Drinkwater

SALAD LOAF

Cut off crust from one sandwich loaf. Slice lengthwise twice, making three equal layers. Butter all sides except bottom.

One pound cream cheese, 1 medium sized sour pickle, part of green sweet pepper, 2 pimentos, run through grinder. Mix with boiled dressing until like thick icing. Place between layers of bread. Ice top and sides with oil dressing. Slice stuffed olives and ½ egg rings on top.

Mrs. Harry Wright

CANAPE SANDWICHES

Cut bread in half in slices and in desired shape.

Filling—Cheese—grate enough to make 1½ cups, 1 egg, well beaten, paprika, salt and pepper, ½ teaspoon prepared mustard. Mix well, adding enough melted butter to make a paste. Spread thickly on the bread and place two strips of bacon on each, set in a very hot oven and leave until bread is toasted, the cheese puffy and light, and the bacon crisp. Serve garnished with an olive. These may be made hours ahead of time and placed in the oven at time to serve.

Mrs. Don Elliott

SANDWICH FILLING

2 cups boiled ham, ½ pound cream cheese, small bottle olives, 1 sweet pepper. Put all through food chopper and moisten with mayonnaise to spread easily.

Mrs. D. M. Hutchins

SANDWICH FILLING

Boiled ham, salted peanuts, cooked salad dressing. Grind one portion of boiled ham and two portions of salted peanuts. Mix well and add cooked salad dressing to taste. Mix well and use as sandwich filling.

Mrs. C. M. Job

EGG AND CHEESE SANDWICH FILLING

Put through the food chopper 4 hard boiled eggs and a half pound American cheese, salt and pepper to taste, and mix to spreading consistency with any good mayonnaise. 1 teaspoon prepared mustard improves.

Mrs. Ernest M. Hunt

CHEESE SPREAD

1 package Philadelphia cream cheese, 1 small bottle stuffed olives, ¼ small onion, 2 tablespoons chopped mangoe, 2 tablespoons mayonnaise.

Mix cheese and mayonnaise well, add olives, onions and mangoes which have been run through fine meat grinder. Serve with pretzels and tomato juice.

Mrs. A. P. Chester

CHEESE PUFFS

24 salted wafers, 24 thin pieces cheese, 6 tablespoons butter, 1 tablespoon salad dressing.

Mix dressing and butter. Spread on wafers. Top with cheese. Arrange in shallow pan. Bake until well puffed. Sprinkle with paprika and serve fresh.

TOASTED CHEESE SANDWICHES

Cut thin slices of bread and butter both slices. Insert between buttered sides a thin slice of Longhorn cheese and press firmly together. Toast in hot oven.

Mrs. W. P. Huston

COTTAGE CHEESE AND ONION

Mix the dry cheese with cream and salt to taste. Add chopped olives or onions very finely shaved and diced. This makes a delicious sandwich filling.

Mrs. L. R. Naftzger

CLUB SANDWICH

Slices of roast chicken, slices of broiled bacon, slices peeled tomato, Mayonnaise, and lettuce, 3 slices bread, toasted.

Spread mayonnaise on one slice of toasted bread. Place slices of roast chicken on next, cover with lettuce leaves, spread lightly with mayonnaise. Place another slice of toast on top, spread with mayonnaise, cover with broiled bacon, tomato slices, and lettuce. Top with another slice of toast. Insert toothpicks, topped with ripe or green olives. Cut diagonally across. Garnish with dill pickle slices.

Irene Worland

DATE, FIG, AND PRUNE SANDWICHES (12 Sandwiches)

½ lb. figs, ½ lb. pitted dates, ½ lb. prunes, 1 cup nut meats.

Put through meat chopper the figs, pitted dates, and prunes. Add the chopped nut meats. Moisten with finely chopped marmalade. Use as filling between slices of bread. Irene Worland

CARROT AND PEANUT SANDWICHES

Raw carrots, lightly salted peanuts, Mayonnaise.

Put carrots, and peanuts through food chopper, then mix with just enough mayonnaise to spreading consistency.

Irene Worland

BARBECUED HAM SANDWICHES (4 Sandwiches)

4 slices pressed cooked ham, 8 slices buttered bread, plain or toasted.

Barbecue Sauce — ¼ cup butter, ¼ cup tomato catsup, ¼ cup water, ½ tablespoon meat sauce, ½ teaspoon chili powder, 1½ tablespoons lemon juice.

Melt the butter, add the remaining ingredients, mix well and heat to boiling point. Heat the ham in the sauce and serve very hot with mixed pickles. Irene Worland

MUSHROOM SANDWICHES

Cut in very small pieces 1 can mushrooms. Make a cream sauce and mix wtih mushrooms. Spread between slices of bread. Butter one side and place in hot skillet until brown. While browning, butter other side and brown it also. Serve with fruit salad.

Mrs. C. C. McFann.

TUNA SANDWICHES

Mince fine ½ cupful tuna fish. Add ½ teaspoon of Worchestershire sauce, 2 tablespoons of tomato catsup, and enough mayonnaise to moisten liberally — about 2 tablespoons. Mix to a paste and spread on thin, buttered white or whole-wheat bread.

SENSATION SANDWICHES

Cut in small pieces 2 slices of canned pineapple, 10 maraschino cherries, and the meat of 6 walnuts. Cream one cream cheese with one tablespoon butter, add ½ tablespoon cream, a little pineapple juice, and a little maraschino juice. Mix all ingredients well and spread generously between thin slices of bread. Not necessary to butter the bread. Mrs. J .E. Reeder.

GREEN AND GOLD SANDWICHES

1 package Philadelphia cream cheese, few drops green coloring, ½ cup grated raw carrots, 2 tablespoons diced cucumbers, 1 tablespoon thin cream.

Soften cheese with cream, add coloring, then add carrots and cucumbers, mixing thoroughly. Spread on whole wheat bread, decorate as open-faced sandwiches with carrot ring and parsley.

Mrs. Chas. O'Neill

CHICKEN AND PINEAPPLE SANDWICHES

1 cup canned crushed pineapple, 1 cup chopped cooked or canned chicken, 2 loaves white bread, ½ pound walnut meats, ½ cup mayonnaise.

Drain pineapple, and mix with chopped chicken and mayonnaise. Spread between buttered slices of white bread. Cut each sandwich into quarters diagonally, forming triangles. This recipe makes 50 sandwiches.

OPEN LOBSTER SANDWICHES

One 12-oz. can lobster, minced, 2 tablespoons lemon juice, 3 tablespoons mayonnaise, 3 tablespoons French dressing.

Combine all ingredients adding additional seasoning to taste. Spread on buttered rounds.

Soups

POTATO SOUP (For Two)

4 medium potatoes. Peel and dice, cook until tender. Add 4 cups of milk, salt and butter to taste, bring just to boiling point and serve. A little onion added to potatoes is good. Yield, 4 bowls of soup.

Mrs. L. P. Hutto

VEGETABLE SOUP (Without Meat)

1 cup shredded cabbage, 1 medium carrot (diced), 3 stalks of celery, 1 medium potato (diced), 1 small onion (diced), 1 cup tomato juice.

Cook in salt water an hour or more. Season with butter, any other vegetable may be added if you like.

Mrs. L. P. Hutto

SPLIT-PEA SOUP

Ham bone, 1 pound green split peas, 1 onion, 1 bruised celery stalk, ¼ lemon.

Simmer ham bone in 2 quarts water for 1½ to 2 hours. Remove bone, add peas and other ingredients and continue to cook slowly until peas are very soft. Remove onion, celery, and lemon.

When serving, float slice of lemon sprinkled with celery seeds on each portion.

Mrs. Edmond P. Severns

BEAN SOUP

3 cups of cooked beans seasoned with bacon or ham, 1 small onion, 2 stalks of finely chopped celery, 1 quart of whole milk, 2 cups of water drained from beans.

Put onion and beans through food chopper, add water and chopped celery, cook in double boiler until onion and celery are tender. Add milk, salt, pepper and bring to a boil. Serves six.

Lavanche Lawson

MOCK BISQUE OR TOMATO SOUP

1 pint tomatoes, 1½ tablespoons butter, 1½ tablespoons flour, 1 quart milk, salt and pepper to taste.

Stew and strain tomatoes, scald milk in double boiler and thicken with flour and butter. Season tomatoes and reheat. Add pinch soda and blend with thickened milk.

Mrs. John Sumption

NOODLES FOR SOUP

Beat one egg, add pinch of salt, one tablespoon cream or milk, flour enough to make a stiff dough. Roll it out in a very thin sheet, dredge with flour to keep it from sticking, then roll up tightly and cut in thin strips. Let dry a little, shake out the pieces loosely and drop into boiling soup of any kind. Boil ten minutes.

Mrs. Catherine Bone

CREAM TOMATO SOUP

One pint of fresh or canned tomatoes. Slice fine a small onion, boil 10 minutes, then add a pinch of soda dissolved in a little hot water. Heat 1 quart of sweet milk to near boiling. Add a small piece of butter, salt and pepper to taste. Pour tomato mixture into milk. Serve at once.

Mrs. Emma Goyer

CARROT SOUP

1 pint milk, 1 cup cooked carrot pressed through a strainer, 2 tablespoons butter, 1 tablespoon onion juice, 1 tablespoon minced parsley, celery or celery salt.

Heat the milk, combine the other ingredients, beat them and add them to the milk.

Alice Heaton

CORN SOUP

1 cup corn. 1 cup water. Cook ten minutes. 1 cup milk. 1 slice onion. 1 tablespoon butter. 1 tablespoon flour. ¼ teaspoon salt, pepper.

Cook corn and strain and press through sieve. Scald onion in milk, remove onion, make white sauce of milk, butter and flour. Add seasoning and combine with corn.

Mrs. John Sumption

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THICK RICE SOUP

Two pints water or stock, salt and pepper to taste, 2 small onions, 2 tablespoons butter, 1 cup rice, 1 cup canned tomatoes or 4 medium fresh ones.

Drain rice and brown in butter. Stir constantly. Add water or stock, onions, tomatoes and seasoning. Cover—cook slowly 1 hour.

Mrs. Clarence Hunt

SHRIMP CHOWDER

3 medium onions (sliced), 3 tablespoons butter, 1 cup boiling water, 5 medium potatoes (sliced), 3 teaspoons salt, ¼ teaspoon pepper, 1 pound cooked shrimp, 1 quart milk, 1 cup grated cheese, 2 tablespoons minced parsley.

Saute onions in butter until tender. Add boiling water, potatoes and seasoning. Simmer covered 15 minutes or until tender. Add shrimp and hot milk in which cheese has been melted.

Serve sprinkled with parsley. Serves four.

Mrs. U. K. Becker

ONION SOUP

2 large onions (chopped), 2 tablespoons butter, 1 tablespoon flour, 2 quarts water, 3 or 4 bouillon cubes, 1 tablespoon salt, ½ teaspoon pepper, 8 rounds bread, grated cheese.

Peel and slice onions lengthwise. Saute slowly in butter until golden brown. Add water, bouillon cubes, salt and pepper. Heat slowly, stirring frequently until the soup begins to boil. Toast bread, spread each round with cheese and brown under broiler. Place in soup bowl and pour over soup. Serve at once. Yield: 8 large servings.

Noodles and Dumplings

OLD FASHIONED DUMPLINGS

½ cup milk, ½ tablespoon shortening, pinch of salt, 1 teaspoon baking powder, flour to make soft dough. Roll out until thin and cut in strips about an inch wide and three inches long. Drop into meat broth or lay on top of chicken or veal stew and do not remove lid for ten minutes, then over this pour mixture of flour and milk as for gravy and after it has boiled good, remove dumplings and gravy together.

Mrs. John Trees

DROP DUMPLINGS

One cup flour, 2 teaspoons baking powder, sift together. Add ½ cup milk and drop in hot gravy from a spoon. Cover and let cook 5 minutes without removing lid. This serves three people.

Mrs. G. E. Meck

DUMPLINGS FOR STEWS

2 cups flour, 3 teaspoons baking powder, 1 egg put in measuring cup and milk to make measuring cup ¾ full, ½ teaspoon salt, 1 tablespoon shortening.

Sift dry ingredients. Cut in shortening. Add egg and milk beaten together . Drop from spoon into boiling stew, being sure to drop on pieces of meat or vegetables. Cover closely. Steam 12 minutes.

The dumplings can be rolled out and cut with a small biscuit cutter and put (covered with wax paper) in ice box in the morning, for noon or evening dinner. They are light and fluffy.

Mrs. George L. Davis

CHICKEN BROTH DUMPLINGS

2 cups flour, pinch of salt, and 1 cup chicken broth.

After flour has been sifted into a bowl, pour broth gradually into center and mix until thick. Remove to floured board and work until dough can be rolled to ¼ inch thickness. Cut in squares and drop into boiling broth. Cover and cook 10 minutes.

Mrs. Russell Ray

NOODLES

One egg, flour, ½ teaspoon salt, 1 teaspoon baking powder, 1 tablespoon water.

Beat egg slightly, add salt, water, baking powder and enough flour to make a stiff dough. Knead and roll as thin as possible. Cover with a towel and let stand about 20 minutes. Then cut in shapes with sharp knife or cutter. Dry and when needed, add to soup or meat broth.

Mrs. Gorton

Meats

CREAMED CHICKEN — Baked In Dressing

Dressing

1 large loaf bread, toasted and broken in pieces, 3 hard-boiled eggs, ½ pint can pimento, parsley, salt and pepper, 1 teaspoon chopped onion. Moisten with broth, add hot water if necessary.

Chicken

Cream 1 chicken, cooked and diced, 1 can peas, 1 can mushrooms. Line pan with dressing. Put in chicken, etc. Another layer of dressing. Bake until crust is brown. Mrs. Harry Wright

CHICKEN ROYAL

1 large chicken, 2 large loaves bread (toasted), 6 hard-boiled eggs, 1 can mushrooms, 2 cups peas (if desired), ¼ lb. oleo or butter, and seasoning to taste.

Cream chicken with mushrooms and peas. Make dressing with toasted bread and chicken broth. Add hard-boiled eggs which have been cut up. Mix chicken and dressing together and put in buttered baking dish and bake until brown. Mrs. Charles Ingels

CHICKEN PIE

Boil one chicken until tender, take off bones and lay meat in bottom of big pan, cover with slices of hard boiled egg, then thickened chicken gravy, then this batter:

2 egg yolks beaten and add 2 tablespoons butter and lard mixed and melted; beat and add alternately — 1 cup sweet milk, 2 cups flour with 3 teaspoons baking powder, ½ teaspoon salt, then fold in the stiffly beaten egg whites and bake in a moderate oven about 45 minutes.

Mrs. Glenn Loop

CHICKEN PIE

Boil chicken, cut and cream. Place in oblong pan three inches deep. Cover with biscuit dough, made with 2 cups flour, 2 teaspoons baking powder, 2 heaping tablespoons lard, salt and moisten with milk. Roll out a half inch thick the shape of pan. Place over creamed chicken and bake 45 minutes. This will serve from 10 to 12 people.

Mrs. Karl George

PRESSED CHICKEN

1 good size chicken serves 16.

1 chicken boiled and taken off bones and run through grinder. Boil stock down. Add 1 package Knox Gelatine dissolved in a little cold water. 1 tablespoon Worchestershire sauce, chicken, 1 cup celery, 4 hard cooked eggs, 3 slices pimento, 1 green pepper, olives, salt and pepper. Pour stock over chicken mixture, mix well, put in mold on ice.

Mrs. A. H. Hunt

SCALLOPED CHICKEN

One chicken, 3 cups coarsely broken cracker crumbs, 6 hard boiled eggs, salt and pepper.

Cook chicken until meat falls from bones. Cut into small pieces. Cut eggs in pieces—place layer of chicken—layer of cracker crumbs —layer of eggs alternately, season well. Pour broth over this and place in moderate oven. Remove cover and brown before serving.

Mrs. F. T. McCurdy

SCALLOPED CHICKEN

4 cups cooked chicken (bones removed), 1 cup finely chopped celery, 1 cup soft bread crumbs, 2 tablespoons minced parsley, 2 teaspoon salt, 4 eggs, 2 cups meat stock, 2 tablespoons butter.

Cut chicken into rather large pieces. Place in greased casserole with alternate layers of celery, crumbs and parsley. Add salt and slightly beaten eggs to meat stock. Mix thoroughly and pour over chicken. Dot with butter. Place in pan of warm water and bake in moderate oven (350 degrees) for 60 minutes, or until mixture will not adhere to a knife. Serves 6-8.

Mrs. R. E. McIndoo

CHICKEN SOUFFLE

4 tablespoons butter, 4 tablespoons flour, 1½ cups milk, 3 egg yolks, ½ teaspoon salt, ¼ teaspoon paprika, ¼ teaspoon celery salt, 1 teaspoon chopped parsley, 1 tablespoon chopped green pepper, 1 cup diced cooked chicken, 3 egg whites, beaten.

Melt butter, add flour and when blended add milk and cook until creamy. Add yolks and seasonings. Beat 2 minutes. Fold in rest of ingredients. Pour into buttered mold and set in pan of hot water and bake 30 minutes in moderate oven . Remove from oven and let stand in water 5 minutes. Carefully unmold and fill center with creamed peas.

Mrs. Maurice Louth

CHICKEN TETRAZINE

One 5 lb. chicken, 4 cups chopped tomatoes, 1 lb. cheese (American), 3 tablespoons Worcestershire sauce, ½ package spaghetti, 1 lb. mushrooms, 1 cup cream, 3 teaspoons salt, 1 medium onion.

Cook spaghetti in boiling water with onion until tender — but not soft. The onion is peeled but not cut. Drain and blanch spaghetti. Canned tomatoes can be used. Rub them through a course sieve to remove seeds. Add tomatoes to spaghetti and simmer until absorbed. Clean and parboil mushrooms and add to spaghetti. Cool. Cook chicken, remove from bones. Be sure to discard the skin. When ready to serve, combine spaghetti mixture with chicken and Worcestershire sauce, 1 teaspoon salt, cream and one-half cheese that has been grated. Mix lightly and put into buttered casserole. Sprinkle top with remaining cheese and heat in moderate oven until hot and cheese is brown on top.

Poached peaches are nice to serve with this. Canned peaches, drain; put small piece of butter in center and sprinkle with brown sugar. Put under broiler until sugar and butter are melted.

Mrs. Ray McCurdy

PILAU OF RICE AND CHICKEN

Place cut chicken in large kettle. Cover with boiling water. Salt to taste; add one can of tomatoes and two cups chopped celery. About one-half hour before chicken is done, add one cup rice. Cook until done. Serve at once. (Two cups okra may be added).

Arvilla Hutto

DELICIOUS VEAL

Take veal steak from round bone, cut in pieces, sprinkle with salt and pepper. Dip in beaten egg and bread crumbs. Fry in iron skillet until quite brown. Cover and fry slowly ten minutes. Pour in milk to cover the meat and place in oven for one hour. The milk will be absorbed by the meat.

Mrs. Minnie Brouse

VEAL BIRDS

Take two veal steaks cut medium thick, and cut into strips about 5 inches long and 3 inches wide. Pound salt and pepper and roll around 1 tablespoon dressing, sticking tooth picks to hold together. Roll in flour, and brown in butter and lard. Cover with milk and bake in medium oven for one hour.

Dressing: Take 1 cup meat, ground from the scrappy pieces, one cup bread crumbs, juice of half lemon, 1 small onion, salt and pepper. Moisten with boiling water. This will serve six people.

Mrs. Karl George

VEAL BIRDS

1½ pounds veal steak, 2 tablespoons fat, ¼ cup flour, 1½ cups boiling water.

Wipe veal and trim off fat; cut into 6 pieces of uniform size; spread each piece with stuffing, roll and fasten with tooth picks. Roll the birds in part of the flour and brown in melted fat. Remove and add the rest of the flour and boiling water—make a smooth gravy. Place birds in a casserole, pour the gravy over them and bake 1 hour at 375 degrees F. Make stuffing according to recipe for flank steak.

Mrs. Fricke

PRESSED VEAL

Boil slowly about 4 pounds of veal from the shoulder for about 3½ hours, or until very tender. Let broth boil down low. Remove meat and set broth aside to cool. When thoroughly cool, remove all grease which has come to the surface, and cook broth down to less than a pint. Grind the veal and mix thoroughly with hot broth. Put half of it in pan with square corners and lay lengthwise of the pan, in the center a row of hard boiled eggs with a row of stuffed olives on each side. Spread the remainder of the meat on top of this layer and press down firmly with the hands. This must stand several hours to cut well. Cut so that egg and olives show in each slice.

Mrs. Denny Springer

JELLIED VEAL MOLD

1 tablespoon granulated gelatin, 4 tablespoons cold water, 2 cups boiling veal stock, 1 teaspoon salt, ¼ teaspoon paprika, 2 tablespoons finely chopped onion, 2 tablespoons finely chopped celery, 1½ cups chopped cooked veal, 2 hard cooked eggs, sliced.

Soak gelatin and cold water 5 minutes. Add stock, stir until gelatin has dissolved. Cool, add rest of ingredients; pour into glass mold. Chill until stiff. Unmold on lettuce leaves.

Mrs. Minnie Brouse

HAM LOAF

1 pound cured ham, 1½ pounds pork steak, 2 eggs, 1 cup milk, 1 cup cracker crumbs, salt and pepper. Make into loaf and bake a few minutes, then add following sauce: 1½ cups brown sugar, 1 tablespoon prepared mustard, ½ cup vinegar, ½ cup water, after cooking 5 minutes. Bake loaf about 2 hours and keep basting with this mixture.

Mrs. Tom Knipe Mrs. L. W. McCoy

HAM LOAF

½ lb. ground beef, ½ lb. ground pork, ½ lb. ground cured ham, 2 eggs, 1 cup milk, 1 cup bread or cracker crumbs, salt and pepper, make into loaf.

¾ cup brown sugar, ¼ cup water, ¼ cup vinegar, 1 level tablespoon dry mustard.

Let this come to boil and pour over loaf. Then bake.

Pauline Elkins

HAM LOAF

1 lb. smoked ham, 1 lb. fresh ham, 2 cups cracker crumbs, 1 cup tomato puree, 2 eggs, ½ cup cream. A very little garlic, pepper. No salt. Bake 1 hour.

Mary C. Shirley

HAM ROLL-UPS

4 teaspoons Crisco or butter, 5 teaspoons flour, 1¾ cups milk, ½ teaspoon salt, ¼ teaspoon paprika, 1 can asparagus tips, ⅛ teaspoon pepper, ½ cup grated cheese, 6 slices boiled or baked ham.

Sauce. Stir flour in melted butter, add milk slowly. Add cheese and seasonings. Cook till cheese melts.

Trim fat from ham. Each slice 4"x6". Lay asparagus tips on ham and roll up and lay in baking dish. Add cheese sauce. Bake in hot oven 15 to 20 minutes. Serves 6.

Mrs. R. E. McIndoo

HAM AND MUSHROOM CASEROLE

2 cups cooked ham, 2 cups small mushrooms, 1 cup boiled rice, 2 cups canned cream of celery soup, ⅛ teaspoon salt, ¼ teaspoon paprika, ¼ teaspoon chopped parsley, 1 cup bread crumbs, 2 tablespoons melted butter.

Mix crumbs and butter and sprinkle over top of ingredients. Bake ½ hour in 350 degree oven.

Mrs. D. A. Williams

SLICED HAM BAKED IN MILK

Have a slice of mild cured ham, cut about 2 inches thick. Place in hot pan and turn until each side becomes a golden brown. Sprinkle over the top one tablespoon brown sugar, and pour over 1 cupful of sweet milk, and cupful of hot water. Cover closely and place in oven to bake one hour.

Lillian H. Letsinger

LUNCHEON PORK CHOPS

6 loin chops, 1 can yellow corn, 1 egg, 1 onion, 1 green pepper, salt and pepper, 1 tablespoon sugar, 1 cup bread crumbs.

Mix ingredients together and put a mound of corn on each chop. Put a bit of water around chops to keep them from sticking to pan. Bake 1 hour at 400 degrees.

Mrs. L. E. Smith.

STUFFED PORK CHOPS

Have pork chops cut twice the usual thickness and a pocket slit half way through. Stuff pockets with bread crumbs, seasoned with salt, pepper and onion juice and browned in butter.

Season chops, sear on top of stove and then bake in casserole with a little water in bottom for about one hour.

Mrs. Gayl Cooper

RICE AND PORK CHOPS CASSEROLE

1 cup washed uncooked rice, 1½ cups tomatoes, 1 cup water.

Put rice in baking dish. Salt and pepper four to six pork chops on rice. Pour on tomatoes. Slice large onion on top of tomatoes; then six or eight stalks of celery on top. Sprinkle salt and pepper on this last layer and bake 40 to 60 minutes in a medium oven, or until rice is tender.

Mrs. John Walther

PILOFF

1 lb. pork in cubes, 1 cup rice, 1 large onion, 1 green pepper, 1 can tomatoes, salt and pepper.

Fry cubed pork until brown. Add enough boiling water to cook rice; then add the chopped onion and pepper. When all is tender, add tomatoes and cook slowly at least ½ hour.

Mrs. Edmond P. Severns

PORK WITH TOMATO SAUCE

Get a slice of fresh ham about one and one-half inches thick. Rub into each side of this—1 teaspoon salt, 1 tablespoon of sugar, ½ cup flour. Place in greased roaster—any of flour mixture that might have come off, sprinkle on top. Cover with tomato catsup. Add just enough water to keep from sticking and roast in moderate oven 1½ to 2 hours.

Mrs. Louis Spillman

MEXICAN STEAK

1 slice of fresh ham 1½ inch thick. Put in greased baking dish or skillet. Season with salt and pepper. Cover with 1 large or two small chopped onions; then with one medium-size chopped green pepper; and last, with catsup. Put a little water in dish, cover and bake in a moderate oven for 2 hours, or until meat is tender. This needs no basting, but add water if necessary to keep the bottom of pan from getting dry.

Mrs. H. A. Rayburn.

Oscar Lewellyn

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KOKOMO, INDIANA

KENTUCKY SUPPER DISH

1½ lb. slice of ham, 4 cupfuls diced sweet potatoes, 1 tablespoon butter, 3 tablespoons sugar.

Cut ham into serving pieces. Brown on both sides and lay in bottom of baking dish. Cover with sweet potatoes and add half cup of boiling water, the butter and sugar. Cover and bake until done, then remove the cover and brown. Mrs. H. G. Curlee

ITALIAN NOODLES WITH PORK

½ lb. fresh pork shoulder, ½ lb. noodles, ½ lb. mild cheese, 3 tablespoons butter, 3 tablespoons flour. Juice and pulp of quart can of tomatoes.

Boil noodles 15 minutes in salted water. Drain.

Cut meat into small pieces and saute in butter until tender. Make a tomato sauce by heating butter and flour together and adding tomatoes which have been put through sieve. Add to this sauce 2 tablespoons minced onion. Season with salt and pepper. Butter baking dish and put layer of noodles on bottom. Cut cheese and lay on top of noodles. Add meat and tomato sauce. Repeat this until full. Bake 20 minutes in moderate oven. Mrs. H. G. Curlee

PORCUPINES

1 lb. chopped beef, ½ lb. chopped pork, 3 tablespoons rice. Salt and pepper and celery salt, 1½ cans tomato soup.

Wash rice. Mix with seasoned meat. Roll into about 14 balls. Pour over tomato soup with one-half cup of water or tomato juice. Cover and bake at least an hour. Mrs. Ernest M. Hunt

SAUSAGE ROLLS

Make a rich biscuit dough, roll thin and cut with a large cookie cutter. Have the fried sausage hot; roll one piece in each disc of dough; pinch the ends together and bake. Serve on a hot platter with brown gravy around them. Mrs. A. R. Bryant

SAUSAGE LOAF

1 lb. sausage, 3 cups raw potatoes (ground), 2 eggs, salt and pepper.

Mix sausage, ground raw potatoes and beaten eggs together. Make in loaf and bake until meat and potatoes are done and brown.

Mrs. Charles Ingels

BEEFSTEAK PIE

Two pounds round steak, half inch thick, 1 onion, sliced carrot, 1 heaping tablespoon flour, 2 tablespoons butter, 2 medium potatoes, sliced; 1 teaspoon salt, ½ teaspoon pepper.

Cut the steak into strips, place into sauce pan and cover with boiling water and cook until tender. Add the potatoes. Cream butter and flour together, add the liquor and cook five minutes. Place in pan and cover with crust and bake in hot oven.

Crust: 1 cup flour, 2 rounding tablespoons Crisco, ½ teaspoonful salt, 1 teaspoon baking powder, ½ cup milk. Mrs. Leas.

BAKED ROUND STEAK

Place a thick cut of round steak in a baking pan. Sprinkle with salt and pepper, and pour over it one can of Heinz mushroom soup. Bake one hour and serve. Mrs. D. M. Hutchins

SWISS STEAK

The steak should be cut one to two inches thick. Use ½ cup flour to a 2 pound slice of meat and mix well with salt and pepper. Pound flour thoroughly into the meat. Sear on both sides in hot fat and cover with boiling water.

Cover closely and let simmer for 2 hours. When tender, remove to a platter. Boil gravy to proper consistency and serve over the meat. Mrs. C. M. Job

BROILED STEAK — SALT BROIL

A heavy porter house or loin steak . An iron skillet, heated to a simmering blue heat, cover the bottom with salt, adding steak, letting it broil one moment, then quickly turn from ten to fifteen times according to degree of rareness wished.

Mrs. W. J. McElwaine

GROUND ROUND STEAK PATTIE

1 pound ground round steak, 1 tablespoon flour (heaping), salt and pepper, butter.

Mix steak well with the flour. Place on a platter and shape into one large pattie about the size and thickness of a steak. Melt a lump of butter in an iron skillet smoking hot. Cook meat as you do a steak. Cook about 5 minutes. Take from fire, salt and pepper it. Serve with a lump of butter on top and lemon juice.

Mrs. Leslie M. Springer

BEEF AND PORK MEAT LOAF

2 lbs. of beef (ground), 1 lb. fresh pork, 3 cups of cracker crumbs or bread crumbs, 1 cup milk, 1 teaspoon pepper, 3 eggs.

Beat eggs; add milk and crumbs, salt, pepper and meat. Put in greased roaster and brown 20 minutes in 450 degree oven. Add 1 cup water and bake for 1½ hours longer with lid on roaster.

Mrs. Russell Ray

BEEF OATMEAL LOAF

1¼ lbs. ground beef, 2 tablespoons grated onion, ½ cup diced celery, 1 cup of uncooked oatmeal, ¼ lb. ground pork or sausage, salt and pepper.

Blend together with one egg slightly beaten and ½ cup tomato soup or cooked tomatoes. Mold in loaf. Place a strip or two of bacon on top of the loaf. Bake one hour.

Mrs. D. A. McIntosh

SMALL MEAT LOAF

1 lb. hamburger, 1 teaspoon salt, ⅛ teaspoon (or less) pepper, 2 tablespoons horseradish (prepared), 1 tablespoon (scant) mustard (prepared), 1 egg, ½ cup mlik, ½ cup fine cracker crumbs, 1 green pepper (if you like).

Bake an hour in 350 degree oven. This can be doubled and will then fill a breadpan 8½ x 4½ x 2½ deep.

Mrs. Harry Wright

CASSEROLE DINNER

Flour a flank steak. Brown on both sides in hot fat. Remove from grease. Spread one side with dressing. Roll and tie with string. Place roll in casserole. Surround with small whole potatoes and carrots . Pour ½ cup tomato soup and 2 tablespoons water over all. Cover with tight lid and bake 45 minutes.

Dressing: Cook 1 cup bread crumbs, ½ cup tomato soup, ½ cup fine chopped onions, over low fire for five minutes.

Mrs. E. M. Matthews

MEATBALLS

1 lb. round steak, ¼ lb. pork, grind three times; 2 handfuls Post Toasties (crumbled), 2 slices bread moistened in milk, 1 egg, 1 large onion (chopped), salt, pepper, paprika, 1 cup liquid (gravy and milk or soup stock).

Mix very thoroughly. Form in small patties. Brown in fryings; then pour liquid over meatballs and put in slow oven for 1½ hours.

BAKED HAMBURGER WITH MUSHROOMS

1 lb. hamburger, 1 small diced onion, ½ teaspoon salt, 1 cup bread crumbs (fill cup with milk), ⅛ teaspoon pepper, 1 egg, 1 can mushroom soup, ½ can milk (the soup can).

Mix the first group of ingredients well and shape into balls about the size of a walnut and brown in a skillet that has been brushed with shortening. When browned, pour over all, the second group of ingredients and let simmer for 15 minutes in the oven.

Helen L. Snow

SOYBEAN SPROUTS AND HAMBURGER

Brown 1 lb. hamburger with one large onion. Cook bean sprouts 15 minutes. Combine with hamburger, onion and two cups of tomatoes. Season and simmer 20 to 30 minutes.

Mrs. Charles Hicks

HAMBURG MEAT PIE

Saute two strips of bacon and 1 onion chopped. Add 1 lb. hamburger; salt to taste and brown. Cover with water. Thicken above with browned flour. Let cool before putting in crust made of pie dough with 2 teaspoons baking powder added. Mrs. J. W. Fox

JON MOZETTI

1½ lbs. hamburger, 6 onions, fry together; 1 pkg. broad noodles precooked in hot water, 1 can tomato soup, 1 can mushroom soup or 1 can mushrooms, celery seed, salt and pepper. Cover with grated cheese. Bake ¾ hour at 375 degrees until brown.

Mrs. Harold Gamrath Dollie Dillon Peterson

BEEF AND POTATO SCALLOP

8 medium-sized potatoes, 2 cups dried beef (4 oz.), 3 cups thin cream sauce, 1½ tablespoons minced green pepper, 1½ teaspoons minced onion, 1 cup grated American cheese.

Peel and cut potatoes into small cubes. Pull dried beef apart and combine with potatoes, green pepper, onion, cream sauce and half the cheese. Pour into greased casserole and top with remaining cheese. Bake in a moderate oven 350 degrees for about 1½ hours. Serves 6.

Vera Fee Rayl

CORNED BEEF AND POTATOES

1 can corned beef, 4 or 5 medium sized potatoes, 1 tablespoon butter.

Dice potatoes into half inch dices and boil tender in salted water . Add corned beef that has been flaked and butter. When all is thoroughly blended serve. (A quick, yet substantial dish).

Florence Reeder Ludlow

SPAM LUNCHEON DISH

1 pkg. potato chips, 1 can mushrooms, 4 hard-boiled eggs (cut fine), 1 can Spam (cut fine), 2 cups white sauce.

Butter baking dish and put crushed potato chips on bottom. Alternate eggs, mushrooms and Spam, cover with white sauce and finish with potato chips. Bake in 375 degree oven for 20 minutes or until crusted.

Mary E. McKay

HESSVILLE HASH

1 cup cooked rice, 1 large onion, 1 egg, salt and pepper, 1 cup diced celery, 1 can Campbell's tomato soup, 2 or 3 mangoes, 1 pound hamburger. Mix and bake for one hour. Geneva K. Shrock

WIENIES WITH DRESSING

Make a dressing using bread, hot water, 1 egg and seasoning (sage, onion and ¼ teaspoon salt). Split wienies lengthwise and fill each with dressing. Place on pan and bake about 30 minutes in 400 degree oven.

Mrs. Ella Bogue

SWEETBREADS WITH MUSHROOM SAUCE

Two pairs sweetbreads, 4 mushrooms, 1 teaspoon minced chives, 3 tablespoons butter, 1 cup chicken broth, 1 teaspoon minced parsley, yolks 2 eggs, 1 tablespoon minced celery, 2 teaspoon tarragon vinegar, 1 scant tablespoon flour, salt and 2 drops tobasco sauce.

Prepare sweetbreads as usual. Melt 2 tablespoons butter in frying pan. Sprinkle lightly with salt and white pepper and cook over a low fire until a pale straw color. Turn and cook on the other side. Remove to hot platter and add chives and mushrooms which have been peeled and chopped, to butter in frying pan. Cook five minutes and add to sauce which is prepared as follows: Melt remaining butter in saucepan and add parsley and celery. Cover and cook over a low fire for five minutes. Beat yolks of eggs and flour, beating in 1 tablespoon cold stock reserved for the purpose. Add remaining stock. Pour the sauce from the pan into the egg mixture, beating well with a fork. Cook over hot water, stirring to keep smooth, until the sauce thickens. Add vinegar and tobasco and pour over sweetbreads. Serve at once.

Mrs. C. L. Kneipple

DINNER-IN-A-DISH

4 tablespoons lard or Crisco, 1 small chopped onion, 2 diced green peppers, 1 pound hamburger, 1½ teaspoons salt, ¼ teaspoon pepper, 2 eggs, 2 cups fresh cut corn, 4 medium tomatoes sliced, ½ cup dry bread crumbs.

Fry peppers and onions in fat for 3 minutes. Add meat. Blend thoroughly, add seasoning, also sugar to taste. Remove from fire. Stir in eggs. Put alternate layers of each in baking dish, crumbs on top. Bake in moderate oven (375° F) for 35 minutes.

Mrs. Luther F. Brown Mrs. Harry Shockley

PRESSED MEAT

Two pounds beef or veal, 1 pound pork, ½ pound crackers, 3 boiled eggs. Salt and boil meat until tender. Grind meat and crackers, slice boiled eggs, return to stock and mix. Put in pan, let stand over night and slice.

Mrs. John Calhoun

MEAT CROQUETTES

1½ cups ground cooked meat, 1 cup brown stock, 4 tablespoons flour, bread crumbs (1 cup to ¼ teaspoon salt), ½ teaspoon salt, 1 egg to 2 tablespoons water.

Season meat. Make sauce of brown stock and flour and cool. Stir in meat and spread on a dish to cool. Press into desired shapes. Roll in crumbs, egg, and again in crumbs. Fry in hot deep fat. Drain on unglazed paper and serve hot, with or without tomato sauce.

Mrs. C. M. Job Mrs. T. C. Scott

LAMB STEW

2 lbs. of lamb cut in small cubes, 1 onion.

Cover with cold water and simmer ½ hour. Add 2 carrots and 1 potato for each person and cook until tender.

1 can peas, just before removing from heat.

Dumplings or hot biscuits may be served with this stew. Use neck of lamb. Blanche Dillon

SKILLET MEAL

Brown hamburger patties in deep skillet. Add 2 onions diced and 1 can condensed vegetable soup. Add 2 cups hot water, cover and cook slowly about 20 minutes. Mrs. Edward H. Edwards

SPANISH PORK CHOPS WITH RICE

1 cup rice, 1 onion (sliced), 2 tablespoons minced parsley, 4 pork chops, 2 cups tomato juice, 2 tablespoon chopped celery.

Wash rice and boil in salted water 10 minutes. Drain. Brown pork chops in frying pan then remove and add onion and celery to the pan and brown. Return the chops to pan on top of the onion. Put a mound of rice on each chop. Pour the tomato juice around the chops and on top. Scatter parsley over all and bake in moderate oven.

Temperature 350 degrees. Time: 1 hour. Yield: 4 servings.

Delores Gust

BARBECUED BERGERS

1 lb. hamburger, ½ bottle catsup, 2 teaspoon mustard, onion (chopped), salt and pepper, 2 teaspoon horseradish.

Mix and pour into casserole and bake in moderate oven stirring occasionally. Spoon into toasted buns. Mrs. Eldon Rouch

SCRAPPLE

1 lb. beef, 1 lb. pork, 4 medium sized potatoes, corn meal, salt and pepper.

Cover meat and potatoes with water and cook until tender. Grind meat and potatoes and add to strained broth. Salt and pepper and add corn meal as for mush. Turn into square pan and slice and fry until golden brown. Mrs. C. E. Garritson

CHILI

One pound round steak ground, 1 large tablespoon butter, 1 large tablespoon flour, 1 onion, diced, 1 can tomatoes or Campbell's tomato soup, ¼ cup rice, 2 stalks of celery, salt, pepper and chili powder to taste, about 1½ teaspoons, 1 can kidney beans.

Fry onions in butter, add meat and flour and brown all together. Add other ingredients, cover with boiling water and cook slowly for one hour or more.

Hazel G. Life Mrs. A. B. Armstrong Mrs. D. A. McIntosh

CHOW MEIN

4 large stalks celery and 4 pounds onions, cut fine. Put in a roaster with 1 tablespoon butter. Steam slowly 1 hour. Cut 4 pounds pork fine. Brown in separate pan. Add to celery and onions. Also add one can mushrooms. Steam slowly for 2½ hours. When done add 2 cans Chinese sprouts. Make a sauce of 4 tablespoons bead sauce, ½ cup chop suey sauce, 2 tablespoons flour. Add to mixture and cook 5 minutes. Serve over Chinese noodles. 16 servings.

Mrs. H. L. Johnson Mrs. A. H. Schwartz

CHOP SUEY (for eight)

One pound of pork steak, ½ pound of veal, 3 cups celery, 2 cups onions, 1 tablespoon (heaping) brown sugar, 3 tablespoons chop suey sauce, 1 jar of bean sprouts, 1 small can of mushrooms, salt. Veal and mushrooms may be omitted.

Procedure: Cut meat into small pieces. Fry out fat if any. If none, seasoning must be added. Fry pork brown and allow to simmer half an hour, add veal and simmer an hour or until tender. Add the other ingredients and cook until tender (about 20 minutes.) Thicken with a flour batter and serve with steamed rice and tea. May be served on Chinese noodles.

Mrs. Harry Lynch

Fish

SALMON ENTREE

Blend 1 tablespoon flour, 1 tablespoon butter in top of double boiler, add 1 can Heinz mushroom soup and 1 can salmon. Place in individual ramekins, top with butterd crumbs and asparagus tips. Brown lightly and serve steaming hot.

Grace C. Becker

SALMON LOAF (Serves 6)

1½ cups salmon (flaked apart), 1 cup cracker crumbs, ½ cup cooked rice, ½ teaspoonful salt, 2 tablespoons chopped parsley, 2 tablespoons finely chopped celery, 2 beaten eggs, 1 cup milk, 3 tablespoonsful of melted butter.

Mix ingredients. Pour into buttered loaf pan. Bake 35 minutes in a moderately slow oven. Serve hot or cold.

Mrs. Loren W. McCoy

SALMON LOAF

Mince one can salmon fine, 4 eggs, 4 tablespoons melted butter, ½ cup bread crumbs, season with salt and pepper. Pick fish fine; rub butter smooth. Beat the crumbs into the eggs and season before mixing. Make into a loaf and steam for one hour.

Sauce: 1 cup milk, thickened with 1 tablespoonful corn starch or flour, 1 tablespoon butter. Add the juice from the salmon and 1 raw egg. Cook and serve on loaf.

Mrs. Harry Myers

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SALMON CASSEROLE

4 medium sized potatoes, 1½ tablespoons butter, 1½ tablespoons flour, 1 cup milk, ½ cup grated cheese, salt and pepper, 1 pound can of Salmon, buttered crumbs.

Boil, mash and season the potatoes and put them into a buttered dish. Make a white sauce of the butter, flour and milk. Add cheese and season to taste. Pour half the sauce over the potatoes, cover with the salmon which has been flaked, and the rest of sauce and cover wtih buttered crumbs. Bake in moderately hot oven 375° F. for about ½ hour.

Mrs. H. G. Curlee

SALMON CROQUETTES

One cup milk, 4 tablespoons flour, ½ teaspoon salt, 1½ cans salmon (or other meat.) Make flour, butter, milk and salt into white sauce. Add finely chopped meat. Place to cool. When cool shape into croquettes. Roll in bread crumbs, then in egg, then in crumbs again, frying in smoking hot fat.

Lelah Drinkwater

SHRIMP A LA NEWBURG

3 teaspoons butter, 1 teaspoon flour, 1/3 cup cream, 1 egg, 1 teaspoon lemon juice, salt and pepper, 1 No. 2 can shrimp, 2 hard-cooked eggs, quartered.

Melt butter, add flour and blend well, add cream and cook, stirring constantly until thick. Add well beaten egg, lemon juice and seasonings. Add shrimp and eggs. Heat thoroughly, and serve on toast.

Salmon may be used and ½ can peas added.

Mrs. John Ellis Fell

SHRIMP PLATTER

1 lb. fresh cooked shrimp or two small cans, 1½ cups rice, 6 tablespoons butter, ½ cup cooked peas, ½ cup grated cheese.

Cook rice until it is tender, melt butter, add cooked peas and ¼ cup of the cheese. Combine with cooked rice after it is well drained. Mix thoroughly and spread on buttered heat-proof platter. Make five small wells in the rice and fill with the cooked shrimp. Sprinkle on top of the rice and shrimp the remainder of the cheese and place in moderate oven (350° F.) until cheese is melted.

Mary E. McKay

SHRIMP IN RAMEKINS

Melt ¼ lb. butter, add 2 tablespoons Worcestershire sauce, juice 1 lemon, salt, pepper, onion juice.

Put pre-cooked shrimp in ramekins or shells, broil 10 minutes. Cover with other ingredients, buttered bread crumbs and paprika and broil 5 minutes more. Mrs. Ed Hollander

SHRIMP CREOLE

Saute for 3 minutes 1 pound shrimp in four tablespoons butter. Sift shrimp out and add 1 stalk of celery and 1 large onion cut in small pieces, ½ lb. sliced mushrooms and garlic if desired. Saute until lightly browned. Add 6 peeled quartered fresh tomatoes or size 2½ can, 1 teaspoon salt, cayenne and black pepper. Simmer 20 minutes, add shrimp, reheat and serve over fluffy cooked rice.

Mrs. U. K. Becker

TUNA FISH WITH VEGETABLES

1 7 oz. can Tuna fish, 1 cup cooked peas, 1 cup cooked small diced carrots, ½ cup cooked celery, 1 tablespoon chopped onion, buttered crumbs.

Make a cream sauce thinned with milk. Separate tuna into small pieces and add with vegetables to sauce. Place in baking dish, cover with crumbs and bake until brown.

Mrs. Raymond Mehlig

TUNA SOUFFLE

One can tuna fish, 1 can chow mein noodles, 1 can mushroom soup, undiluted.

In a greased baking dish alternate layers of noodles, tuna fish and mushroom soup, using noodles on top. Bake in oven 375 degrees for about 30 minutes.

Potato chips may be substituted for noodles. The same recipe may be varied by using thick white sauce (to which celery has been added) instead of the mushroom soup. Lucy L. Vance

Dorothy Schwartz Wilkinson

TUNA FISH ROYAL

Sprinkle alternate layers of tuna fish and cooked noodles in casserole. Cover with rich cheese white sauce. Roll potato chips and spread over top. Bake 20 minutes in medium oven.

Mrs. John G. Life
Mrs. Richard C. Worland

CRAB FLAKE CASSEROLE

1 large can crab meat, 3 hard cooked eggs, 1½ cups bread crumbs buttered and browned, 1½ cups cream sauce.

Prepare bread crumbs by frying in butter until evenly brown, prepare rather heavy cream sauce, seasoning it with salt and pepper to taste. Cover the bottom of a buttered baking dish with a layer of cream sauce followed by a layer of bread crumbs, then a layer of crabmeat, a thin layer of crumbled eggs, then a thick layer of cream sauce. Begin again as at first with a layer of bread crumbs and proceed alternating layers until all ingredients are used to the top of the dish. Cover with bread crumbs and bake in rather quick oven. (A delicious luncheon dish serving eight).

Mrs. J. A. Kautz

ESCALLOPED OYSTERS

2 quarts oysters, 1½ quarts milk, 1½ pounds crackers, butter.

Alternate layers of oysters, cracker crumbs and butter, salt and pepper to taste. Cover with milk. Bake one hour. Serves thirty people.

Mrs. E. M. Matthews

OYSTERS AND RICE

½ cup chopped onion, 2 cups chopped celery, 2 to 3 teaspoons fat, 3 tablespoons flour, ½ cup mlik, 3 cups rice (cooked and well drained), ½ teaspoon salt, 1 pint oysters (well drained), 3 tablespoons melted fat, ¼ cup cracker crumbs, 1/3 teaspoon pepper.

Brown onion and celery in fat in large skillet. Blend in flour and milk, stir in rice and seasoning.

Dip oysters in melted fat, sprinkle with salt and pepper. Arrange in layers on top of rice, sprinkle with bread crumbs on top and bake.

Mrs. Edgar Colwell

BROILED HADDOCK

Cut fillets in individual portions. Dip in milk and roll in dry crumbs (bread or cracker). Lay in broiler pan and dot generously with margarine or butter. Brown slowly then turn and broil on other side with more margarine.

Serve with lemon slices.

Mrs. Ernest M. Hunt

BAKED HALIBUT WITH TOMATO SAUCE

Two pounds halibut steak, 2 cups tomatoes, 1 cup water, 1 slice onion, 3 cloves, ½ tablespoon sugar, 3 tablespoons flour, ¾ tablespoons salt, pinch pepper.

Cook tomato with water, onion, cloves, sugar 20 minutes. Melt butter, add flour and stir into tomato, add salt and pepper, cook 10 minutes and strain.

Clean fish, put in a greased baking pan, add ½ sauce and bake 35 minutes. Remove to hot platter and add remaining sauce and garnish.

Mrs. Robert Hamp

BAKED WHITE FISH

Mix together the juice of one-half a lemon, 1 teaspoon salt, 1 saltspoon pepper, 1 tablespoon melted butter. Brush this on the fish. When nearly done, remove bone from the fish and brush again with this mixture. Garnish with parsley or fancy pieces of lemon or orange. Usually takes about 35 minutes to bake a fish.

Mrs. W. O. March

Meat Substitutes

SUMMER CASSEROLE

6 hard cooked eggs, 1¼ cups hot water, 12 soda crackers, 3 tomatoes, salt and pepper to taste, 2 teaspoons butter, ½ cup grated cheese.

Slice eggs and tomatoes and arrange in alternate layers in an oiled casserole. Roll crackers fine and pour hot water over 2/3 the amount. Add one half the butter and beat until smooth. Add cheese, and when well mixed, pour over eggs. Cover with remaining cracker crumbs and butter, and bake for 20 minutes in a hot oven (450° F.)

Mrs. John Fell

CONVENT PIE

1 cup spaghetti, break fine, cook well and drain; 1 cup cream, 1 cup bread crumbs, ½ cup butter (scant), 2 pimentos, cut fine (may use green pepper, too), 1 tablespoon parsley, ½ tablespoon salt, 1 cup grated cheese, 3 eggs lightly beaten.

Mix well, bake 1 hour in hot oven in pan of water. Serve with mushroom sauce.

Mrs. John McComb

MEXICAN LOAF

Drain liquid from a pound can of kidney beans. Run beans through food grinder with ½ pound Kraft-American cheese. Cook one onion chopped finely in 1 tablespoon butter then combine with beans, cheese, 1 cup bread crumbs, 2 beaten eggs and seasonings. Pack firmly in buttered baking dish, cover with bread crumbs and butter then bake in 350° oven until brown . Garnish with green pepper rings. Serve hot with tomato sauce.

Mrs. J. E. James

MUSHROOM OMELET

6 eggs whites and yolks beaten separately, 2 level tablespoons flour, pinch baking powder, beaten with yolks, 6 tablespoons milk, ¾ teaspoon of salt, 1½ tablespoons of butter.

Fold in egg whites, pour into hot buttered pan, brown on bottom over slow fire. Put in oven 350 degrees for 5 minutes, then under broiler to brown.

Sauce. Brown mushrooms with onions in butter, thicken with white sauce. Pour over top of omelet.

Mrs. John T. Goodman

SCRAMBLED EGGS

Place one tablespoon of butter and ½ cup milk in a skillet. When hot add six eggs. Season and stir until cooked. Serve hot. A cupful of finely chopped cold boiled ham may be added.

Mrs. E. E. Robey

ENGLISH WOOD-COCK (Serves Eight)

1 large can mushrooms or one pound fresh mushrooms cut up and sauted in one tablespoon butter; 6 eggs hard boiled and cut in pieces, one 10c can red pimentos, 1 green pepper, cut fine, 2 cups medium white sauce to which one beaten egg has been added just before removing from fire. Add salt and pepper to taste. Mix and put in casserole and on top add one-half cup grated cheese. Bake 45 minutes in oven 350° in pan of water. Serve over thin crisp toast. With fruit salad this makes a delicious luncheon. Mrs. Carl Gibson

EGG SOUFFLE

2 tablespoons butter, 2 tablespoons flour, 1 cup scalded milk, 1 cup scalded cream, 4 eggs, 1 teaspoon salt, few grains cayenne.

Cream butter, add flour, and pour on gradually milk and cream. Cook in double boiler 5 minutes, add egg yolks, beaten until thick and lemon colored. Remove from fire, add seasonings, cool slightly, fold in egg whites beaten until stiff. Turn into buttered dish or individual molds. Set in pan of hot water, and bake in slow oven (300° F) 45 to 60 minutes or until firm. Serve from baking dish. Serves 4 to 6.

Stella Trees Mrs. L. P. Hutto

ITALIAN SPAGHETTI

1 lb. hamburger, 1 small package spaghetti, 1 package Velveeta cheese, 1 can tomato soup, 4 medium onions.

Brown diced onions in grease until tender, add hamburger and cubed green pepper and simmer until cheese is melted and hamburger tender. Add this mixture to cooked, drained spaghetti, mix thoroughly and turn into casserole and bake in medium oven about 30 minutes. Sprinkle each serving with grated cheese.

Mrs. F. O. Life Mrs. Don Jenkins

MEXICAN FRIED RICE

Rice ½ lb., 1 large onion, 2 cloves garlic, 3 tablespoons butter, 4 cups hot water, 1 sprig parsley, salt.

Soak rice in hot water for 15 minutes. Wash with cold water and drain. Melt shortening, add rice, garlic and onion. Stir constantly. When rice begins to turn golden, add quart of hot water, salt and parsley. Cover and cook over slow fire until rice is soft. (45 minutes). More water may be added little at a time if too dry.

l Mrs. Miriam Parr Epenscheid

CHEESE FONDUE

1 cup milk, 1 cup soft bread crumbs, ½ cup cheese in small pieces (more if cheese is mild), 2 tablespoons butter, ½ teaspoon salt, ⅛ teaspoon pepper, 3 egg yolks unbeaten, 3 egg whites beaten and folded in carefully last.

Scald milk, add crumbs, salt, pepper and butter and cheese, then egg yolks and whites. Set greased dish (8 by 11) in pan of hot water and bake 45 minutes in 325 oven. Serves 6.

Mrs. Harry Wright

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MACARONI CROQUETTES

2 cups macaroni cooked, 2 tablespoons green pepper, 2 tablespoons minced onion, 4 tablespoons flour, 4 tablespoons butter, 1 teaspoon salt, 1 cup milk, 1 cup grated cheese.

To the melted butter, add flour and blend; add milk, green pepper and onion; cook in double boiler until thick, add cheese, macaroni and cook for 2 minutes longer; spread on platter to cool. Shape into croquettes, dip in egg and fine crumbs. Put bit of butter on each, dash of paprika and bake in hot oven until brown.

Mrs. H. A. Rayburn

MACARONI RING

¼ cup macaroni broken in bits. Cook in 1 quart salted water. 1 large cup fresh bread crumbs. Pour over this 1 cup scalded bilk, ½ cup chopped pimentoes, 1 tablespoon grated onion, ¼ cup melted butter, 1 tablespoon chopped parsley, ½ teaspoon salt, ½ cup grated yellow cheese.

Beat 3 eggs and pour mixture over macaroni. Place in ring mold or pan, over hot water and bake ¾ hour. Serve with thick cream sauce in center of ring or over loaf. Mushrooms and chopped stuffed olives improve cream sauce. Mrs. J. O. Drinkwater

MACARONI SOUFFLE

½ cup macaroni before cooked, 1 cup cream or hot milk, ¼ cup butter in cream, 1 cup soft bread crumbs, ½ cup cheese (New England strong), 2 teaspoons onion juice, 3 teaspoons chopped parsley, 1 teaspoon salt, 1 pimento, 3 whites of egg, beaten and in last. Bake 45 minutes in pan of water. To serve put creamed chicken or creamed mushrooms in center. Mrs. F. I. Kilcline

MACARONI AND CHEESE

Break macaroni into inch pieces. Drop into boiling salted water, allowing 1 tablespoon salt to 1 quart water. Cook until tender.

1½ cups macaroni, 1 cup thick white sauce, 2 cups grated cheese, 1½ cups buttered crumbs.

Butter baking dish, put in a layer of boiled macaroni, then white sauce, then cover with one-half the grated cheese and one-half the buttered crumbs. Put the remainder of the macaroni on next, then rest of the white sauce, then the rest of the cheese, and lastly the buttered crumbs. Bake in a moderate oven until the crumbs are nicely browned and the sauce boils up around the sides.

CHEESE SOUFFLE

Make a white sauce of 2 teaspoons butter, melted in a sauce pan, adding 2 teaspoon flour, stir until smooth. Slowly add 1 cup milk, stirring until well mixed. 1 to 3 cups white sauce, 1 cup grated cheese, 3 egg yolks, 3 egg whites. Melt cheese in white sauce and cool, add beaten yolks and fold in stiffly beaten whites. Bake in a slow oven about half hour and eat at once before it falls. Good luncheon dish. Mrs. M. E.Louth

WELSH RAREBIT

One cup cheese, diced, 1 egg, 1¾ tablespoons flour, ½ tablespoon butter, ½ teaspoon salt, ⅛ teaspoon mustard, few grains of paprika, 1 cup milk.

Mix ingredients in the order given and cook in double boiler, stirring constantly until thick. This will never become stringy. Serve on toast or cheese.

Mrs. Wm. W. Workman

RING-TUM-TIDDLE

Make 1 cup white sauce. Into this mix a can of Campbell's tomato soup, ½ cup mild cheese. Heat thoroughly and pour over crackers. Makes good luncheon dish.

Mrs. Bruce Lung

SPANISH RICE

Two large tomatoes or 1 cup cooked tomatoes, 1 large green pepper chopped fine, 1 small onion chopped fine, half cup uncooked rice, 2 cups cold water, 1 teaspoon butter, salt to taste. Cook rice until tender, add butter and salt. Cook the tomato mixture separately, adding a little sugar, and combine it and the rice and cook about ten minutes or until thick.

Stella Trees

ESCALLOPED EGGS WITH CHEESE

Three hard boiled eggs, 2 tablespoons butter, 2 tablespoons flour, 1 cup milk, 1 cup soft bread crumbs, ½ cup cheese, cut fine, 1 teaspoon salt, 1 teaspoon parsley.

Melt butter, add flour and mix well. Gradually add the milk. Cook one minute, add the cheese and the eggs cut in slices. Add parsley and salt and bread crumbs then pour into a well buttered baking dish—dot with butter and brown in oven.

Mrs. Dan Troy

EGGS MARGUERITE

Cut as many slices of bread as needed in circular form. Spread with butter, then toast. Cover with thin layer of cheese. Beat whites of eggs, salt and place five spoonsful in circular position. Put yolk in center and bake in moderate oven.

Mrs. W. P. Huston

ITALLIENE EGGS

Boil about five or six eggs hard. Peel—chop whites and grate yellows. Make rich white sauce—stir chopped whites into sauce and serve on buttered toast—sprinkle grated yellows on top. Pepper top with paprika.

Mrs. C. E. Garritson

BAKED EGGS IN RICE

One cup boiled rice, 1 cup tomato sauce, 4 eggs, 1 teaspoon salt, butter. Spread rice on hot platter or pyrex dish and with back of spoon make four places, each one to hold one egg. Dust with salt and pepper. Fill hollow place with egg and a bit of butter. Place in oven for five minutes, or until egg is set. Remove and cover with the tomato sauce. Delicious luncheon dish.

Mrs. W. J. McElwaine

Vegetables

SPINACH SOUFFLE

2 cups well drained cooked spinach. Make white sauce of 3 tablespoons (heaping) flour, 3 tablespoons butter, 1 cup milk. Add 3 egg yolks and blend thoroughly, then the drained spinach and last, the stiffly beaten whites of 3 eggs.

Bake in hot well buttered ring mold and serve with creamed mushrooms in center of ring. Mrs. Leslie R. Naftzger

CABBAGE, SPAGHETTI AND CHEESE

4 cups of shredded cabbage, 1½ cups spaghetti broken in small pieces, 2 cups milk, 1 tablespoon salt, 4 tablespoons flour, 4 tablespoons butter, ½ pound of American cheese.

Cook the spaghetti in boiling salted water until tender, drain, make a sauce of flour, butter, milk and cheese. Bake in alternate layers. Dr. Laura Barber

LEMON CARROTS

Scrape carrots and cook in slightly salted water until tender and liquid reduced (carrots can be sliced or whole). Add the juice of one-half lemon, one tablespoon sugar, salt to taste and two teaspoons butter. Thicken liquid slightly with flour batter.

Mrs. Carl B. Gibson

FRENCH FRIED CARROTS

Cut in halves lengthwise enough carrots to equal about 2 cups and boil in salt water until almost tender . Dip in following batter: 1 beaten egg, ½ cup milk, ¼ teaspoon baking powder, ¾ cup flour, ½ teaspoon salt and fry in deep fat. Mrs. M. E. Louth

HARVARD BEETS

To 2 cups cooked and diced beets use the following mixture. Mix ½ cup sugar, 1½ tablespoons cornstarch, ¼ cup vinegar, ½ cup water and 2 tablespoons butter. Cook until thick and pour over beets and let stand a while. Re-heat before serving.

Mrs. Fred Goyer

FRENCH FRIED ONIONS

Peel onions, cut in ¼ inch slices, and separate into rings. Dip in milk, drain and dip in flour. Fry in deep fat, drain and sprinkle with salt. Mrs. March Haynes

ONION PIE

1 large package cheese crackers, 2 eggs, ⅛ lb. butter or margerine, 2 cups white sauce. Salt and pepper to taste.

Roll cracker fine and work in shortening. Line Pyrex pie pan with mixture, saving a quarter cup out to sprinkle on top of pie.

Cut and boil three large onions. Make two cups of white sauce and add two eggs yolks beaten with small amount of white sauce stirred into them, then add all to white sauce and turn into pie pan. Beat egg whites and fold into mixture and sprinkle remaining crumb mixture on top. Bake in 350° oven about 40 minutes.

Mrs. M. E. Hicks Mrs. M. K. Weaver

ESCALLOPED ONIONS

Eight medium sized onions, 2 cups bread crumbs, 3 tablespoons butter, 3 tablespoons flour, 1 teaspoon salt, pepper, 2 cups hot milk, or 1 cup of milk and 1 cup of water. Melt the butter, add the flour and seasoning; stir this until perfectly smooth, add the hot milk slowly, stirring all the time. Let boil five minutes. Pour this sauce over the onions which have been cooked in boiling salted water. Cover with the bread crumbs. Bake until brown in a moderate oven.

Alice Heaton

ONIONS STUFFED WITH HAM

Eight onions, 1 cup chopped cooked ham, 1 cup sifted bread crumbs, ¼ cup melted lard or butter, ½ teaspoon paprika, ½ teaspoon salt, 1 tablespoon chopped parsley, 1 cup milk or broth.

Boil onions until tender, scoop out center and mix with other ingredients (except broth). Refill, pour liquor around onions and bake ½ hour or longer.

ESCALLOPED TOMATOES

Tomatoes from 1 quart of canned tomatoes, 1 cup bread crumbs, 2 rounding tablespoons butter, 2 tablespoons minced onion, 2 tablespoons minced celery, 2 tablespoons minced green pepper.

Melt the butter, stir in crumbs with a fork. Cover the bottom of a baking dish with about half of the buttered crumbs, place tomatoes on this and sprinkle with other ingredients, adding salt, pepper and sugar if desired, to suit taste. Cover lightly with remaining crumbs. Bake until nicely browned or about one-half hour.

Mrs. Don Elliott

STUFFED TOMATOES

Hollow out fresh tomatoes. Grind toast, mix with cheese cut up and moisten with cream. Stuff tomatoes, place a lump of butter on each top. Bake ½ hour. Mrs. B. R. Vent

SUCCOTASH

One pint cooked lima beans, 1 cup stewed or canned corn, 1½ tablespoons butter, ½ teaspoon salt.

Soak beans an hour or two, or over night. Drain and add hot water and cook until tender. Add salt, butter and corn. Reheat and serve.

Mrs. Knepple

STUFFED PEPPERS

Green peppers, creamed corn, buttered bread crumbs. Stuff the green peppers, which have been parboiled five minutes with creamed corn. Cover the top with buttered bread crumbs. Place in a baking dish with a little water in the bottom of dish. Bake until brown. Garnish with strips of pimento and grated egg yolks.

Mrs. A. B. Armstrong

ESCALLOPED ASPARAGUS

2 cans asparagus, 4 cups bread crumbs, browned in 1/8 pound of butter. Add a white sauce made of 1 cup milk, 1 heaping tablespoon flour. Bake without a lid. Add salt and pepper to taste.

Ruth Ross Herrman

ESCALLOPED CABBAGE

Cut cabbage in small pieces but do not shred it. Cook in a small amount of water with salt and 1 teaspoon sugar, for twelve minutes. Make sufficient white sauce. Alternate layers of the drained cabbage and the sauce until pan or casserole is full. Top with well buttered crumbs and bake about a half hour or until well done.

Mrs. Ernest M. Hunt

FRENCH FRIED ASPARAGUS

Wash spears well and slice into very fine slivers. Flour, a little, and drop into French fryer 1/3 full of hot shortening. Stir occasionally so it will brown evenly. When browned sufficiently, drain and salt as you would French fried potatoes. Helen Snow

CREAMED ASPARAGUS

Creamed asparagus and hard boiled eggs creamed together and served on toast.

CAULIFLOWER SURPRISE

1 small cauliflower, 6 carrots, 1 can peas.

Cook cauliflower whole, in salt water. Cut carrots fine and cook separately, until tender. Drain peas and warm up with a little butter. Arrange on platter, cauliflower in center, carrots and peas around it, pour over carrots and peas creamed sauce made from 1 cup milk, scald, and 1 tablespoon butter, pepper and salt, thicken with a little flour. Mrs. C. D. Covalt

CAULIFLOWER WITH MUSHROOMS

Break into pieces one medium sized head of cauliflower ,and cook in slightly salted water until tender, but not soft.

Drain one small can mushrooms and brown slightly in 2 tablespoons melted butter, add to the drained cauliflower and add 1 cup (hot) white sauce, pepper and add more salt if necessary.

Mrs. H. D. Berkeypile

CHEESED CAULIFLOWER

1 head cauliflower, 1/3 pound yellow American cheese, 2 tablespoons butter, 1 tablespoon flour, milk, salt.

Cook cauliflower in deep pan of boiling salted water for not quite 20 minutes. Drain. Place on platter . Pour over this a thick cheesed white sauce made with the other ingredients. Sprinkle buttered crumbs and paprika on top. Serve at once.

Mrs. Leslie M. Springer

CORN PUDDING

2 cups corn (finely chopped preferable), 1 egg (separated and beaten), 1 tablespoon sugar, 1 tablespoon flour (heaping), 2 tablespoons melted butter, chopped mango (amount as desired). Bake slowly until solid. (About 1 hour at 350° as a custard). Buttered crumbs on top as desired.

Mrs. L. W. Penniman

SCALLOPED CORN

1 can golden bantam corn, 1 scant cup soft bread crumbs, 1 beaten egg, 1 level tablespoonful sugar, salt and pepper to taste. ¾ cupful milk. 3 tablespoonsful melted butter. Combine in the order named and pour into a shallow baking pan, which has been buttered. A little chopped green pepper added to the corn will make a pleasant variation. Bake in moderate oven (375°) for 30 minutes.

Mrs. John Sumption

CORN CROQUETTES

Make a thick sauce of 3 tablespoons butter, 1/3 cup of flour and ½ cup milk; add 2/3 cup of corn and season with salt and a little sugar. Spread on a plate to cool. Shape into croquettes, dip in egg and cracker crumbs and fry in deep fat which is hot enough to brown a cube of bread in 40 seconds.

Mrs. E. M. Matthews

CORN FRITTERS

One can corn or (1 dozen ears corn), 1 cup flour, 1 teaspoon baking powder, 2 teaspoons salt, ¼ teaspoon paprika, 3 teaspoons sugar, 2 eggs.

Add dry ingredients, which have been sifted, to the corn, then add yolks of eggs, beaten until thick, fold in the whites of eggs, beaten stiff. Fry in Crisco.

Ruth A. Gipe

FRIED APPLES

Wash and core apples, but do not peel. Cut in slices or small pieces. Place in buttered frying pan, sugar to taste. Cover until apples are soft, then uncover and finish browning. Stir often to prevent burning.

Mrs. John Sumption

ESCALLOPED APPLES AND SWEET POTATOES

3 cups of peeled sliced potatoes, 2 cups of peeled sliced apples, 1 teaspoon cinnamon, 1/3 cup brown sugar (or ¼ cup brown sugar with 2 saccharine tablets), ¼ teaspoon salt, 2 teaspoons flour, ¼ cup butter or oleo, 1/3 cup water.

Mix together the potatoes, apples, cinnamon, sugar, salt and flour. Add other ingredients, bake 35 minutes in buttered pan.

Emma P. Fawcett

SWEET POTATOES IN ORANGE JUICE

6 sweet potatoes, 4 tablespoons butter, ½ cup brown sugar, juice of 2 medium sized oranges, salt to taste.

Pare sweet potatoes which should be large enough to cut in two lengthwise. Melt the butter and brown sugar together, add the orange juice and lay the raw potatoes in this. Salt, cover and put in moderate oven, watching closely. Turn them over when brown on the lower side and baste them about once in ten minutes until done, so that they are moist. Mrs. George P. Holman

ORANGE SWEET POTATOES

Mash sweet potatoes; add milk and butter; place in baking dish and on top put a layer of sliced oranges; cover oranges with marshmallows; bake in a moderate oven. Mrs. Edgar Colwell

MASHED SWEET POTATOES

Cook potatoes in boiling water and mash, adding butter and small pinch salt for seasoning. For enough potatoes for six, add 2 tablespoons brown sugar, and 1 teaspoon baking powder. Beat hard and place in buttered baking dish and set in oven until brown. An egg added, makes it fluffy. This mixture may be rolled in balls with a marshmallow inside and fried in deep fat.

Mrs. Ray McCurdy Mrs. M. E. Louth

CANDIED SWEET POTATOES IN ORANGE SHELL

Remove juice and pulp from 6 to 8 oranges, from which tips have been cut, leaving shells intact.

Combine: 1 cup orange juice, ½ teaspoon grated orange rind, 1 cup water, ½ cup sugar, 3 tablespoons light corn syrup, ¼ cup butter, melted, ½ teaspoon salt.

Pour over 6 to 8 uncooked, sweet potatoes in baking dish. Bake covered in a moderate oven at 375° F. until tender. Mash the warm, cooked potatoes and pile into orange shells. Top each with a marshmallow and brown in oven. Mrs. John Fell

CREAMED POTATOES

One cup diced cooked potatoes, 1 tablespoon green peppers (chopped fine) 1 tablespoon butter, 1 tablespoon flour, ½ cup milk, ¼ teaspoon salt.

Melt the butter, add the flour and salt. Mix with the milk. Cook until creamy and add the potatoes and the green peppers. Serve very hot. Mrs. Dan Troy

SCALLOPED POTATOES

Cut potatoes in thin slices, put in layers in a baking dish sprinkled with pepper and salt, dredged with flour, and dots of butter. Cover with milk, and on top layer sprinkle bread crumbs and bake in a hot oven for one hour. Add more milk if they become too dry while baking. Mrs. Clarence Hunt.

BAKED POTATOES WITH SAUSAGE

Partly bake the potatoes, then make opening through them lengthwise and insert a small link sausage and finish baking.

Mrs. Earl Orem

RALPH YATES

Sporting Goods Store

434 ARMSTRONG-LANDON BLDG.

PHONE 3440

COMPLIMENTS OF

Banner Flower Shop

COMPLIMENTS OF

Jacobs Funeral Home

208 EAST MULBERRY STREET

PHONE 5013

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Coady Coal Co.

STUFFED POTATOES

Six medium sized potatoes, baked, ½ teaspoon salt, 2 egg whites, 2 tablespoons butter, 4 tablespoons hot milk, pepper.

Cut the end from each baked potato, or cut in half lengthwise. Scrape out the inside with a fork, and mash the center with a fork. Season it with the salt, pepper, butter and milk. Add the beaten white, reserving part of it for the top. Fill the skins with the mixture, brush over the top with the egg and return to the oven until browned. The egg may be omitted. Wilma Knepple Smith

POTATO PUFFS

1 cup cold mashed potatoes, 2 eggs, ½ cup flour, ½ teaspoon salt, 1 teaspoon baking powder. Beat eggs light, add potatoes and flour, salt and baking powder sifted together. Drop by small spoonsful into hot fat and cook until golden brown. Mrs. E. C. Bush

POTATO AU GRATIN

Two cups potatoes cubed, 1 cup white sauce (1 cup milk, 1 tablespoon flour, 1 tablespoon butter) 3 tablespoons grated cheese, ¼ cup bread crumbs, 1 tablespoon butter.

Cook potatoes which have been pared and cubed, in a small quantity of boiling salted water until easily pierced with a fork. Place in a buttered baking dish. Make white sauce and add grated cheese. Pour over the potatoes and cover with buttered crumbs. Brown in the oven and serve. Mrs. C. M. Job

FAT RASCALS

5 rounded dessert spoons mashed potatoes, 5 small dessert spoons flour, 5 rounded dessert spoons grated cheese, 2 eggs, ¼ cup milk.

Beat together until light. Drop from spoon into hot fat. Cook until light brown. Mrs. D. A.Williams

EGG PLANT CREOLE

1 egg plant, 3 tablespoons butter, 3½ tablespoons flour, 2 cups tomatoes, 1 small green pepper, 1 small onion, 1 tablespoon sugar, brown, buttered browned bread crumbs.

Peel and dice egg plant. Cook in boiling salted water 10 minutes. Drain; place in greased baking dish. Peel, slice and chop onion, pepper, tomato. Melt butter, add flour and blend. Add chopped vegetables to above. Add salt and brown sugar. Cook 5 minutes and pour over egg plant. Top with bread crumbs and butter. Bake 350° for 30 minutes. Mary Kellie Helms

CURRIED VEGETABLES IN RICE RING

4 tablespoons butter, 1 cup chopped onion, 4½ tablespoons flour, ½ teaspoon curry powder, 2 cup milk, ½ teaspoon salt, 1 teaspoon Worcestershire sauce, 1 cup sliced, cook carrots; 1 cup diced, cooked celery; 1 cup cooked peas, or green beans; 3 hard-cooked eggs.

Melt butter in heavy saucepan. Add onion and cook over low heat until onion is yellow. Add flour and curry powder and blend well. Add milk and cook, stirring until sauce is smooth and thickened. Add remainder of vegetables and seasonings and heat. Add eggs, cut in quarters, and stir as little as possible.

Rice Ring: To prepare rice ring, cook 1½ cups washed rice in boiling, salted water until tender, about 20 minutes. Drain, season with 2 tablespoons melted butter. Press into buttered ring mold. Place in pan of hot water and keep warm until serving time. Serve vegetable mixture in center of rice ring. Serves 6. Vera Fee Rayl

BAKED DRIED LIMA BEANS

Soak 2 cups of dried lima beans over night. Cook in salt water until tender. Butter baking dish. Fill about 2/3 full of cooked beans. Sprinkle brown sugar and butter over top. Place strips of bacon across top and add a little hot water (about ½ cup full). Bake until bacon is done. Mrs. Loren Coombes

BAKED BEANS

2 pounds beans, 1 pound pork chops, ½ cup Orleans molasses, ¼ cup brown sugar, 1 bottle catsup or tomatoes, 1 small onion, 2 tablespoons salt, pepper.

Soak beans over night. Boil 10 minutes with ¼ teaspoon soda. Pour off water. Add 2 cups boiling water; then cook and bake as usual. Helen Ross

BAKED BEAN DELIGHT

1 can beans, 2 small onions, small green pepper, ½ cup grated cheese.

Mix beans, onions and peppers. Put in baking dish and top with cheese. Add dash of pepper. Bake in slow oven for 30 minutes.

Mrs. H. A. Rayburn

BOSTON BAKED BEANS

One pint beans, ¼ pound bacon, 1 small onion, 1 teaspoon salt, ¼ teaspoon pepper, ¼ teaspoon mustard, 3 tablespoons Orleans molasses, 2 tablespoons B sugar, 2 cup cold water.

Soak beans over night, add bacon, onion, salt, pepper, mustard, molasses, sugar and water and bake in slow oven about 3 hours.

Mrs. Leon Martin

BAKED KIDNEY BEANS

Take 1 can kidney beans, drain juice, add one small mango, one cup chili sauce, one onion fried in butter until transparent, one tablespoon brown sugar, dash cayenne pepper, a little salt. Bake one hour. Mrs. Dora Seaward

Salads

CRANBERRY SALAD

One quart cranberries, 2 cups granulated sugar, 2 tablespoons Knox gelatine, 1 cup nut meats, 2 oranges, lettuce, mayonnaise. Grind the cranberries and cook for ten minutes. Add the gelatine, which has been soaked in one cup of cold water, the sugar, the nut meats and the chopped oranges. Let harden, then serve on lettuce leaf with mayonnaise.

Mrs. A. B. Armstrong

CRANBERRY SALAD

Dissolve 1 box lemon jello in 1 cup hot water. Grind 2 cups raw cranberries, mix with 2 cups sugar, juice of 1 orange and grated rind of ½ orange. Pour into hot jello. Add 1 cup celery or nuts or both.

Helen Ross

CRANBERRY JELLY

One quart cranberries, 1 cup water, 2 cups granulated sugar. Cook cranberries and water about ten minutes. Press through sieve; return to stove, heat to boiling point, remove, add sugar, mix well, and pour into pan or moulds.

Mrs. Donald F. Elliott

CRANBERRY AND ORANGE RELISH

1 lb. cranberries, 1 or 2 oranges, 2 cups sugar. Grind fruit, add sugar, and let stand few hours before using.

Mrs. J. E. McKee

AVOCADO AND FRUIT SALAD

1 package lemon jello, 2 cups water, 1 avocado, 1 grapefruit, 1 cup canned figs drained. Peel avocado, remove pit and cut into slices. Remove grapefruit sections. In bottom of mold or bowl arrange a pattern, using a few pear slices, grapefruit sections and figs. Cover with some of liquid and chill until set. Arrange remaining fruit, add remaining gelatin and allow to set. Serve on lettuce and add small amount salad dressing.

Mrs. C. L. Kneipple

APPLE JELLO MOLD

1 package Jello (any flavor), 1 pint hot water, or 1 cup hot water and 1 cup hot canned apple juice; 2 tablespoons sugar; 1 teaspoon salt; 1 teaspoon vinegar; 1 medium red apple, unpeeled, cut in thin wedges.

Dissolve Jello in hot water. (You don't need boiling water for Jello. Add sugar, salt, and vinegar. Chill until slightly thickened; add apples. Turn into large mold or individual molds. Chill until firm. Unmold. Garnish with apple slices and fresh mint. Serves 5.

Add ½ teaspoon cinnamon and 12 whole cloves to liquid in above recipe. Cover and cook gently 15 minutes, stirring occasionally. Strain through dampened cheese cloth. Measure; add water to make 2 cups. Prepare as directed above.

Mrs. O. C. Phillips, Y. W. C. A.

ROYAL FRUIT SALAD

1 package cherry gelatin, 1 cup chopped pineapple, 1 cup Tokay grapes (seeds removed), ½ cup pecan meats (chopped), 1 cup cream.

Prepare gelatin according to directions on package. When it is firm, whip thoroughly. Add fruit and whipped cream.

Mrs. Fred E. Weldon

FRUIT SALAD

2 tablespoons gelatine in ½ cup cold water. Scald in 2 cups pineapple juice. Juice of one lemon, ¼ cup vinegar, ½ teaspoon salt, 1 cup sugar. When this has started to congeal, add the following: 1½ cups pineapple, 2 cups marshmallows, (cut in small pieces), ½ cup nuts, 2 cakes Philadelphia cream cheese, 1 cup mayonnaise. Place in moulds and let stand in cool place. Mrs. H. O. Moore

ITALIANN FRUIT CHEESE SALAD

Mix to a paste and make into balls the following ingredients, 6 dates, 3 figs, ½ cup blanched almonds chopped, 1 teaspoon lemon juice, ¾ cup cream cheese, pinch of salt. Serve 4 to each person on a nest of lettuce leaves with a mayonnaise to which has been added an equal quantity of whipped cream.

Mrs. Thomas C. Scott

PINEAPPLE AND COTTAGE CHEESE SALAD

1 package lime jello, 2 cups water, 1 cup crushed pineapple, 1 pint cottage cheese, ½ pint heavy cream, whipped.

Dissolve jello in hot water. When it starts to congeal, add remaining ingredients and pour in individual wet molds.

Mrs. E. C. Dufendach

CORAL AND JADE SALAD

Dissolve two packages of lime flavored gelatin in three cups hot water. Chill until it is beginning to set. Beat up light with a rotary beater. Stir in 1½ pounds creamed cottage cheese. One tablespoon chopped onion. One tablespoon vinegar or lemon juice. ¼ cup prepared horseradish and 2 tablespoons of Mayonnaise.

Pour into ring mold rinsed in cold water. Chill until set. When ready to serve, turn out and fill the center with a shrimp salad, using Thousand Island Dressing instead of plain mayonnaise.

Mrs. Frank J. Mullen

FLORIDA SALAD MOLD

1 package lemon flavored gelatine, ¾ cup boiling water, 1 to 3 tablespoons sugar, 1 cup canned grapefruit juice, ½ cup grapefruit segments, ½ cup orange segments, ½ cup shredded blanched almonds, dash of salt, mayonnaise and whipped cream dressing.

Dissolve gelatine in boiling water. Add sugar and salt and stir. Add grapefruit juice; chill until thick and syrupy. Fold in grapefruit, orange and almonds. Pour into mold and chill. Unmold and serve on lettuce leaves with dressing. Serves six.

Mrs. Frank J. Mullen

CARDINAL SALAD

1 box lemon jello, 1 cup boiling water, ¾ cup beet juice (out of jar), 3 tablespoons vinegar, ½ teaspoon salt, 2 teaspoons grated onion, 1 tablespoon horseradish, ¾ cup celery (fine), 1 cup beets diced (canned).

Dissolve jello in water. Add all other ingredients except beets and celery. Chill. Add beets and celery and chill until firm.

Mrs. J. S. Worthington, Riverside, California

TUNA SALAD

2 cups tuna fish, 2 cups diced celery, 3 hard cooked eggs (diced), 3 tablespoons green pepper (chopped), 4 tablespoons sweet pickles (chopped), 4 tablespoons pimentos (cut), 2 teaspoons salt, ½ teaspoon paprika, 1 tablespoon lemon juice, 1 cup salad dressing.

Mrs. Dan Troy

"BUNCH OF GRAPES" SALAD

6 halves canned pears, 1 package creamed cheese, 1 pound green or red grapes, ¼ pound chopped nut meats, ½ cup mayonnaise.

Drain pear halves on towel. Spread the softened creamed cheese evenly over the rounded pear sides and cover with seeded halves of grapes. At the large end of each "bunch of grapes," insert a chunky parsley stem from which the leaves have not been removed. Now blend the chopped nuts with the mayonnaise and place portions of it in the center of crisp lettuce nests on individual salad plates. Over each spoonful of mayonnaise place a grape covered pear. Chill and serve.

Mrs. R. E. McIndoo

TWENTY-FOUR HOUR SALAD

1 large can white cherries, 1 large can pineapple, 1 pound white grapes, 1 pound of marshmallows, almonds or English walnuts. Mix with fruit salad dressing and let stand in ice box for twenty-four hours.

Mrs. L. R. Hatton Mrs. Glen Loop Mrs. H. H. Warren

FROZEN SALAD

1 can peaches, 1 can pineapple. Cut in pieces 1 inch or smaller in size. 1 bottle maraschino cherries, (cut in pieces), Philadelphia cream cheese, ½ pint mayonnaise, ½ pint cream whipped. Mix all together and freeze in electric refrigerator. Needs no more dressing when served, as the temperature of the room softens it sufficiently.

Mrs. L. E. Smith Mrs. J. E. Reeder

FROZEN CHEESE DELUXE

Two 3-oz. packages cream cheese, 1 cup whipping cream, ½ cup chopped dates, ½ cup diced pineapple, ¼ cup maple syrup.

Cream cheese until soft. Add syrup and fold in whipped cream. Add other ingredients and turn into freezing tray. Place in refrigerator for several hours.

Mrs. Ruth Miner

SALAD CHEESE LOAF

1 package Lemon Jello, 1½ cup boiling water, 1 tablespoon vinegar, 1 teaspoon salt, 1 cup grated cheese (or 1 cup cottage cheese), ½ cup Kraft mayonnaise, dash of cayenne or paprika.

Dissolve Jello in boiling water. Add vinegar, salt and pepper. Chill until cold and syrupy, and whip with rotary egg beater until fluffy and thick. Combine cheese and mayonnaise, and fold into Jello. Chill until firm. Serve with mayonnaise. Serves 10.

Mrs. James A. Wells, Jr.

SPRINGTIME SALAD

2 packages Philadelphia cream cheese, ¼ cup salad dressing, ¼ cup chopped nutmeats, ¼ cup chopped pineapple, ½ cup red cherries, 1 package raspberry gelatin, 1 cup boiling water 2 tablespoons lemon juice.

Blend cheese and salad dressing, beating until light and smooth. Add nutmeats and well drained fruit. Dissolve gelatin in boiling water, add lemon juice. When cool, add gradually to the cream cheese mixture. Pour into molds. When firm unmold on lettuce cups filled with salad dressing. Mrs. John Calhoun

PERFECTION SALAD

Dissolve 1 box lemon jello in 1 pint boiling water, let harden. 1 cup chopped cabbage, ½ cup celery, 1 green mango, 1 red mango, ½ cup nuts, 1 small cucumber. Season with salt, and jello. Serve with mayonnaise.. Mrs. Fred Jessup Mrs. Minnie Johnson

CUCUMBER GELATINE

Juice of 5 lemons, 1 cup pineapple juice, 1 scant cup sugar. Boil 5 minutes and add water for 3 cups. Soak 3 level teaspoons gelatine in ½ cup water and add to mixture while hot. When cool color with few drops green vegetable coloring. When almost congealed add 1 cup grated pineapple and 1 cup chopped cucumbers. Serve with mayonnaise. Lelah Louth

GREEN PEPPER AND CHEESE SALAD

Cut tops from sweet green peppers and scrape seeds and veins from inside. Wash, pack firmly with cream cheese. Slice across peppers in one-eighth inch slices. Arrange on lettuce leaves and serve with French, boiled or mayonnaise dressing. Nuts and stuffed olives may be added to cheese. Martha Dimmitt

COTTAGE CHEESE AND TOMATO SALAD

Take a nicely shaped, well rounded tomato for each person to be served. Wash, core and quarter almost through the tomato. Fill the center with the following:

2 cups cottage cheese, 2 tablespoons cream, ½ teaspoon salt, 2 teaspoons sugar, ⅛ teaspoon pepper, 1 teaspoon fine chopped onion.

Beat the cottage cheese and cream with an egg beater until creamy and fluffy. Mix remaining ingredients with the cottage cheese and place in the center of each quartered tomato.

Mrs. Chas. Snow

TOMATO ASPIC

2 tablespoons gelatin, ¼ cup cold water, 4 cups tomato juice, 1 small onion cut fine, ½ cup diced celery, 4 whole cloves, ¼ teaspoon salt, ¼ teaspoon sugar, 1 bay leaf.

Soften gelatine in cold water. Cook other ingredients gently for 10 minutes. Strain and add to gelatin and pour into oiled ring mould. Cabbage slaw may be served in center. Mrs. A. H. Schwartz

TOMATO CATSUP ASPIC

4 tablespoons gelatin dissolved in ½ cup cold water. Add 1 package lemon Jello and 2 cups boiling water stirring until well dissolved. Add 2 cups cold water, 1 cup Monarch catsup, 1 tablespoon vinegar. Let jell and add 1 teaspoon salt, ¼ teaspoon paprika, 3 cups shredded carrots, 1 cup chopped celery, ½ cup chopped green pepper, 2 tablespoons chopped onion. Serve with mayonnaise.

Pauline Orem

GINGER ALE SALAD

3 boxes lime Jello, 5 cups hot water, 1 cup ginger ale. Add when cool: 1 cup sugar, 1 cup cabbage, 1 cup celery, 1 small can pimento, small bottle stuffed olives. Mrs. Pyle

KRAUT AND PINEAPPLE

Salad To Serve With Roast Meats

Cut pimentoes in strips and make cross in center of individual molds. Then sprinkle with cut pecan or English walnut meats. Drain can of grated pineapple and a medium size can of sour kraut. Put layer of pineapple next to the nuts, then a layer of kraut. Make up package of lemon Jello, including the juice of ½ lemon. When cool, pour over ingredients in molds and let set until firm.

Mrs. James Wells, Jr.

CABBABE-PINEAPPLE SALAD

1 cup chopped cabbage, 1 cup chopped celery, 1 cup diced pineapple, 1 cup blanched almonds.

Mix all together and salt. Cover with mayonnaise to which may be added a half cup of the pineapple juice.

Mrs. J. E. Reeder Mrs. Oscar Smith

CINNAMON APPLES

Select large solid apples, peel and remove core without breaking. Put one-half pound red hots in about a quart of water and let come to boil. Drop apples into this and cook tender but not until they break. Keep turning so that they will be evenly colored. Remove from pan and cook this mixture down almost to a jelly. When cold serve over apples. Mrs. C. E. Garritson

STUFFED CELERY SALAD

Salad for Buffet Supper

Clean 1 bunch celery. Fill stalks with soft, nippy cheese . Press stalks together in shape of original bunch. Tie to hold firm and chill. Cut in ¼ inch slices. Mrs. H. M. Rhorer

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O. A. RIDNOUR, Mgr.

CUCUMBER SALAD
Salad for Buffet Supper

Beginning at blossom end, make nine incisions, at equal distances lengthwise of cucumber, just through skin, to one inch of end. Remove cucumber at that point and cut in thin slices crosswise keeping cucumber in original shape. Replace in skin and pour French dressing over cucumber.

Mrs. H. M. Rhorer

WARM SLAW

One egg, lump butter size of walnut, ½ pint vinegar and water together, 2 teaspoons sugar, salt and pepper to taste. Beat egg and other ingredeints together, heat and add shredded cabbage. Let cabbage get hot through, but not let boil.

Mrs. John Trees.

WILTED LETTUCE

Wash leaf lettuce. Cut one slice bacon into bits and fry; mix with this grease: ½ cup vinegar, ¼ cup water, ¼ cup sugar; add the dressing and slice 1 hard boiled egg over top.

Mrs. Casper Butler

MACARONI SALAD

One package macaroni, 1 stalk celery, 2 green peppers, 1 can pimentos, 6 hard boiled eggs, oil dressing. Break macaroni in one inch pieces, boil 20 minutes in hot salted water, rinse with cold water, add other ingredients, chopped. Serve with oil dressing.

Margaret Woodward-Hull

BEAN SALAD

One can of kidney beans (drained), 1 cup of celery, chopped fine, 2 hard boiled eggs, 1 cup of sweet pickles, chopped fine, 1 cup of salted peanuts; mix all together. Mix with mayonnaise.

MOCK CHICKEN SALAD

One pound pork tenderloin, 1 pound lean veal, cook together. Put in cold water, salt and cook slowly. Boil down low, and when done put to cool in liquor. Cut up in small cubes. Add celery, hard boiled eggs, ¾ cup salted pecans. Add mayonnaise, and put mayonnaise and the whipped cream on top of serving.

Mrs. Harry Wright

SHRIMP SALAD

2 cans dry pack shrimp, 1 cup finely cut celery, ½ cup blanched cooked rice, 1 teaspoon finely shaved onion, 1 tablespoon lemon juice.

Mix with good mayonnaise using fork and tossing lightly. Keep all ingredients cold and serve on lettuce.

Mrs. Leslie R. Naftzger

HOT POTATO SALAD

1 quart cold boiled potatoes (boil potatoes in skins, cool, peel, and slice very thin), 3 tablespoons minced onion, 1 tablespoon salt, 1 tablespoon sugar, ½ teaspoon pepper, 3 strips bacon, ½ cup cider vinegar.

Sprinkle onion, salt, sugar and pepper over sliced potatoes. Dice bacon and brown evenly in skillet. Pour vinegar into skillet and bring to boil. Pour over potatoes. Stir thoroughly to break up potato slices.

Mrs. J. Schueler

Salad Dressings

SALAD DRESSING (French)

1 cup salad oil, 2/3 cup Catsup, juice of 1 lemon, ½ cup sugar, ¼ cup vinegar, 1 teaspoon salt, 1 tablespoon onion juice.

Mix with egg beater. Always stir before using.

Mrs. L. P. Hutto

SPRING SALAD DRESSING

One-half cup catsup, ½ cup salad oil, ½ cup vinegar, ½ cup sugar, 2 teaspoons salt, 1 small can pimentos and the oil covering them.

Mix dry ingredients, add vinegar and catsup, then oil. Mix well.

Mrs. Ruth Miner

FRENCH DRESSING

1 can Campbell's tomato soup, ¾ cup vinegar, 1 teaspoon salt, 1 tablespoon Worcestershire sauce, 1 teaspoon pepper, ½ cup sugar, 1 bud garlic (1 tablespoon minced onion if desired), 1½ cups Wesson or Mazola oil. Put all ingredients in quart jar and shake well .

Mrs. A. H. Schwartz
Mrs. D. A. McIntosh
Mrs. E. P. Miltenberger
Mrs. L. C. Bentley
Mrs. Russell Ray

CELERY SEED DRESSING

10 tablespoons sugar, 1 teaspoon mustard, 1 teaspoon salt, 1 onion grated, 1 cup oil.

Beat 20 minutes. Add ½ cup vinegar slowly, then 1 tablespoon celery seed. Best with fruit salad.

Mrs. U. K. Becker Mrs. John Richardson, Jr.

FRENCH DRESSING

¾ cup sugar, 1 teaspoon salt, 2 teaspoons mustard, 1 teaspoon paprika. Mix and add gradually, while beating, 1½ cups Wesson oil and 1 cup vinegar. Beat thoroughly and add ¼ clove garlic chopped if desired. This makes about 1 pint and may be kept indefintely.

Mrs. Dora Trees

PINEAPPLE SALAD DRESSING

Melt 1 tablespoon butter, add 1 tablespoon flour, cook together a couple of minutes, add juice from No. 2 can of pineapple, cook until thick, add ½ cup sugar. Remove from stove, add one whole egg, beaten and 1 tablespoon lemon juice. Cool, then add whipped cream.

Mrs. Bruce Lung

COOKED DRESSING

2 eggs, 2/3 cup sugar, 2 tablespoon flour, ½ cup vinegar, 1 tablespoon salt, 1 tablespoon mustard (prepared), 1 cup water.

Mix dry ingredients, adding liquids gradually. Stir constantly and add lump of butter when thick.

Mrs. E. P. Miltenberger Mrs. Lee Pedigo

ROQUEFORT CHEESE DRESSING

Ten tablespoons Mazola oil, 8 tablespoons vinegar, 3 tablespoons Worcestershire sauce, 1 teaspoon salt, ½ teaspoon red pepper, 6 tablespoons Roquefort cheese. Put salt, pepper, vinegar, oil, sauce, beat thoroughly, add cheese.

Mrs. Zoe Alexander

THOUSAND ISLAND SALAD DRESSING

One cup oil mayonnaise, 1 cup tomato catsup or chili sauce, 1 hard boiled egg (chopped fine), ½ green pepper, ½ red pepper or pimento (cut fine), 1 small bottle stuffed olives (in slices), dash of paprika, 1 teaspoon of prepared mustard may be added if desired.

Mrs. James A .Wells, Jr.

SOUR CREAM SALAD DRESSING

1 egg, 2 tablespoon sugar, 2 tablespoon flour, 2/3 cups weak vinegar, 1 teaspoon mustard, ½ teaspoon salt, 1 teaspoon butter, ½ cup sour cream.

Mix dry ingredients with a little water, add egg well beaten and hot vinegar. Let thicken in double boiler, then add butter and cream.

Mrs. James Wells, Jr. Mrs. I. E. Wright

MINERAL OIL MAYONNAISE

1 egg, 1 teaspoon salt, ¼ teaspoon mustard, few grains pepper, 2 tablespoons vinegar or lemon juice, 2 cups mineral oil.

Mix dry ingredients, add vinegar or lemon juice, egg and 1/3 of oil. Beat with egg beater, 1 minute. Add another 1/3 of oil and beat 1 minute then add remaining oil and beat 1 minute. Chill and serve on salads.

Mrs. J. A. Wells, Jr.

OIL MAYONNAISE

Put the following ingredients in order given in mixing bowl:

2 tablespoon sugar, 1½ teaspoon salt, 2 teaspoon dry mustard, ⅛ teaspoon paprika, ¾ cup oil, 1 egg.

Make a paste of ½ cup cold water and 4 tablespoons cornstarch. Add ¼ cup vinegar and ½ cup boiling water. Cook until thick. Add 1 clove garlic while cooking, then remove.

Add this hot mixture to the ingredients in mixing bowl which have not been beaten. Beat all together briskly with electric or dover beater. Thin with cream if necessary.

Mrs. J. O. Drinkwater

BUTTERMILK SALAD DRESSING

¼ cup flour, 1½ teaspoons mustard, 2 teaspoons salt, ¼ teaspoon paprika, 2 tablespoons sugar, 2 eggs, or 4 egg yolks (well beaten), 1½ cups buttermilk, ½ cup vinegar, 2 tablespoons butter.

Combine the flour, seasonings, and the sugar in the top part of a double boiler. Add the eggs and mix, then add the milk and blend. Stir in the vinegar slowly, mixing well. Place over hot water and cook, stirring until thickened. Remove from the heat, add the butter, and cool. Makes 2 cups of dressing. Vera Fee Rayl.

COOKED SALAD DRESSING

Cook and cool: 1 cup sugar, 2 eggs, ½ cup vinegar, 1 cup water, 2 tablespoons corn starch (mix with vinegar), 2 teaspoons salt, butter size of walnut.

Beat together: 2 egg yolks, 1 teaspoon salt, 2 cups sugar.

Add to first mixture. Add juice of one lemon and 1 pint of Wesson oil, a little at a time. Beat 20 minutes or until well blended.

Mrs. D. A. Williams

Breads and Breakfast Cakes

BASIC RECIPE BAKING POWDER BISCUITS

2 cups sifted flour, 2 teaspoons baking powder, ½ teaspoon salt, 4 tablespoons shortening, ¾ cup milk. After measuring sifted flour, add baking powder and salt and sift again. Cut in shortening, add milk gradually, stirring until soft dough is formed. Turn out on slightly floured board and knead just enough to shape. Handle as little as possible. Roll ½ inch thick and cut with floured 2 inch biscuit cutter for 12 biscuits or smaller size for 16. Bake in hot oven (450°) in ungreased pan for 12 to 15 minutes.

CHEESE DROP BISCUITS

Use above recipe and add 1 cup grated American cheese. Drop from teaspoon and bake same way. Makes 18. These are especially nice to serve with fruit or vegetable salads.

INDIVIDUAL STRAWBERRY SHORTCAKES

Use same biscuit recipe and roll out ¼ inch thick and cut with 3 inch cutter. Place half of circles on ungreased sheet; brush with melted butter. Place remaining circles on top and butter tops. Bake in hot oven 450° 15 to 20 minutes. Separate hot biscuits and spread bottom half with crushed sweetened berries, place other half on top and cover with more berries. Cook Book Committee

BISCUITS FOR TWO

One cup flour before sifted, one heaping teaspoon baking powder, one tablespoon lard or butter, scant ½ cup milk and pinch of salt. Mrs. T. C. Heady

ORANGE BISCUITS

Make regular biscuit dough, roll ¼ inch thick, cut with biscuit cutter two biscuits, take top layer and cut out center to form a ring. Dip ring in melted butter then place on lower layer. For center, drop ¼ teaspoon of orange marmalade and bake.

Margaret Charles

BRAN BISCUITS

One-fourth cup sugar, 1 tablespoon lard creamed with sugar. Add 1 cup sour milk in which 1 teaspoon soda has been dissolved, 1½ cups bran, ½ cup wheat flour, 1 teaspoon baking powder in the flour, pinch of salt and raisins if desired. Cut and bake as any biscuits.

Mrs. Merrill Jackson

YEAST BREAD

Scald 4 cups of milk. Add: 4 tablespoons shortening, 4 tablespoons salt, ¼ cup sugar. Cool to luke warm.

Dissolve 2 cakes of yeast in ¼ cup of luke warm water . Add to cooled liquid. Sift flour before measuring and add 12 cups. Beat until smooth after adding the first 4 cups. Then add 1 cup at a time. When it becomes too stiff to stir, turn out on well floured board and knead the flour in. Knead until the dough feels velvety and does not stick to the hands. Place dough in bowl, cover with cloth and let rise until it doubles in bulk. About 2 hours. Turn out—knead very lightly. Divide into four parts and put in greased pans and let rise again until bulk. is doubled. Bake at 425° for about 45 minutes.

Grace Wright

POTATO YEAST BISCUITS

1 cake of yeast dissolved in ½ cup lukewarm water. 1 cup hot mashed potatoes; 1 teaspoon salt; 2/3 cup shortening; 2/3 cup sugar; 2 eggs well beaten; 1 cup scalded milk; flour to thicken.

Dough can be kept in refrigerator for days.

Mrs. Miltenberger

BUTTERMILK YEAST ROLLS (Baked In Sections)

Crumble 2 cakes yeast in a bowl, adding ¼ cup sugar and 1½ cups warm buttermilk, then 1 tablespoon salt and ½ cup Crisco (soft). Sift, then measure 4½ cups flour and add ½ teaspoon soda. Beat until smooth, place bowl in larger bowl of warm water and cover with a damp cloth. When light (about 45 minutes) turn out without stirring on a floured board. Roll about like pie crust, cut in rounds with biscuit cutter. Stack 4 or 5 rounds on top of each other, brushing each section with butter . Stand each one in a greased muffin tin, pinching the top of sections together. Let rise until very light, about two hours and bake in moderate oven. Sections will fall apart as eaten.

Mrs. M. E. Louth

REFRIGERATOR ROLLS (No-Knead)

1 cake yeast, ½ cup lukewarm water, 1 teaspoon salt, ½ cup sugar, 2 eggs (beaten), 5 tablespoons fat at room temperature, 1 cup cold water, 5 cups flour.

Crumble yeast and add luke warm water. Add salt, sugar, eggs and fat. Add flour alternately with cold water. Put in a greased bowl, cover and let stand in refrigerator over night. Shape and let rise for 3 hours. Bake at 450°. Makes approximately 4 doz. rolls.

Mrs. Russell Humphrey

CLOVERLEAF ICEBOX ROLLS

½ cup sugar, ½ cup Crisco, 2 cups boiling water, 2 cakes yeast, 2 eggs, 1 small tablespoon salt, 8 cups flour.

Mix sugar, salt, Crisco in hot water and let cool. Add yeast which has been dissolved in ½ cup lukewarm water and 1 teaspoon sugar. Add 4 cups of the flour, beating well after each addition. Finally add remaining flour. Place in icebox until wanted. Place 3 small balls in greased muffin pans and let stand in warm place for 3 hours. Bake 15 minutes in oven at 420 or 425.

Mrs. Lucy Fribley Mrs. John Sumption Mrs. John Richardson

45 MINUTE YEAST ROLLS

2 cups Bisquick. ¾ cup luke warm milk. 1 cake yeast dissolved in milk. Roll out like a pie — butter top. Cut like a pie in 6 or 8 pieces. Roll each piece beginning with wide edge. Let rise 45 minutes. Bake in 400° oven.

Mrs. B. R. Vent

FOUR HOUR ROLLS

1 cake yeast dissolved in ½ cup lukewarm water, 3 cups flour, 1 teaspoon sugar, 3 tablespoons shortening, ½ cup milk.

To dry ingredients, add milk and yeast water. Stir thoroughly and work lightly. Roll into ball and put in a bowl. Grease top of dough, cover, and let rise until double (between 2 and 2½ hours). form into rolls, let rise until double in bulk (about 45 minutes), bake 15 to 20 minutes in a hot oven .

Mrs. William Leedy

CARAMEL PECAN ROLLS

Refrigerator Dough: 2 cakes compressed yeast, 6 tablespoons sugar, 1 tablespoon salt, 2 eggs ,2 cups luke warm water, 4 tablespoons shortening, 6 to 8 cups flour.

Mix yeast cakes with 2 tablespoons sugar until liquified. Then add lukewarm water, remaining sugar, salt, beaten eggs. Add three cups of flour, beat until smooth, then add melted shortening. Add remaining flour, one cup at a time, until dough is rather stiff. Store in refrigerator until needed.

For caramel pecan rolls, melt a layer of butter or margarine in bottom of pan. Spread with a quarter inch layer of brown sugar and pecans. Take dough and roll out in long strips about three inches wide. Spread with butter, brown sugar and cinnamon and roll the narrow way. Cut in inch slices and place in pan, allowing room to rise. Cover with cloth and when double in bulk, bake 15 minutes in 425° oven. Take from oven, allow to set then turn out.

Alma Naftzger

PARKER HOUSE ROLLS

One cake Fleishmann's yeast, 1 pint milk, scalded and cooled, 2 tablespoons sugar, 4 tablespoons lard or butter, melted, 3 pints sifted flour, 1 teaspoon salt. Dissolve yeast and sugar in lukewarm milk, add lard or butter and 1½ pints of flour. Beat until perfectly smooth. Cover and let rise in a warm place one hour, or until light. Then add remainder of flour, or enough to make a dough, and lastly the salt. Knead well. Place in greased bowl. Cover and let rise in a warm place for about 1½ hours, or until double in bulk. Roll out ¼ inch thick. Brush over lightly with butter, cut with 2-inch biscuit cutter, crease through center heavily with dull edge of knife, and fold over in pocketbook shape. Place in well-greased, shallow pans 1 inch apart. Cover and let rise until light—about ¾ of an hour. Bake 10 minutes in hot oven.

Mrs. Wm. McGaw Mrs. Clarence Hunt

HOT CROSS BUNS

2 tablespoons butter, ¼ cup sugar, ½ teaspoon salt, 1 cup hot milk, 1 cake yeast, ¼ cup luke warm water, ¾ teaspoon cinnamon, 3 cups flour, 1 egg, ¼ cup raisins or currants. Add butter, sugar, salt to hot milk. When lukewarm add yeast which has been soaked in warm water, and cinnamon, flour and egg. Mix well, add raisins or currants. Cover the dough and let rise in warm place until light. Shape in large buns, let rise until double in size. Brush over with beaten egg and bake for 20 minutes at 375° F. Decorate each bun with a cross of icing made from white of egg, lemon juice and confectionery sugar.

Mrs. W. L. Pedigo

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BOSTON BROWN BREAD

1 cup white flour, 1 cup corn meal, 1 cup graham flour, ¾ tablespoon soda, 1 teaspoon salt, ¾ cup N. O. molasses, 2 cups sour milk or 1¾ cups sweet milk.

Mix and sift dry ingredients, add molasses and milk, stir well, add ½ cup raisins if desired. Turn into well buttered baking powder cans or mold and steam 3½ hours. The cover should also be buttered. Fill ¾ full.

Helen R. Chester

BOSTON BROWN BREAD

One cup Orleans molasses, ½ cup brown sugar, 2 cups sour milk, 3 teaspoon soda in milk; pinch of salt, 1 tablespoon melted butter, 4 cups graham flour, ½ cup raisins in flour. Combine ingredients in order given. Bake in oiled pans or cans in moderate oven with another pan of steaming hot water for moisture. Recipe makes at least 4 round loaves.

Mrs. Wm. A. Cooper

CORN BREAD

1 cup corn meal, 1 cup flour, 1 teaspoon salt, 2 teaspoons baking powder, 2 tablespoon sugar (optional), 2 beaten eggs, 1 cup milk, ¼ cup melted shortening. Sift dry ingredients, add beaten eggs, milk and shortening. Stir until dry ingredients are moistened. Put batter immediately into greased pan and bake in hot oven 400° for 20 minutes.

Mrs. C. D. Covalt Mrs. J. E. James Mrs. Harry Shockley

CORN BREAD (Small Amount)

1 cup corn meal; ½ cup flour; 1 teaspoon baking powder; ½ teaspoon salt; 1 tablespoon sugar; 1 well beaten egg; 1 cup sour milk; 1 teaspoon soda level and scant; 2 tablespoon melted butter. Bake 25 minutes in greased pan in oven 425°.

Grace Ayers

SOUTHERN SPOON BREAD

1 pint sweet milk, 1 cup corn meal sifted before measuring, ½ teaspoon salt, 1 teaspoon sugar, 1 tablespoon butter, 4 eggs separated.

Boil milk, add meal slowly and let boil few minutes. Take from stove, add salt, sugar, and butter. When almost cold add beaten egg yolks. Just before baking fold in stiffly beaten egg whites. Grease casserole. Bake 30 to 40 minutes. Will rise about half. Serve with a spoon.

Harriett Stockton

CORN MEAL MUSH

Mix together 1½ teaspoonsful salt, 1 cup corn meal, 1 tablespoon white flour, and moisten with 1 cup cold milk or water. Stir gradually into 1 quart of boiling water and mix well. Cook slowly for one hour, stirring occasionally. If mush is molded in coffee or baking powder cans, it is easy to slice to fry. Sprinkle corn meal in hot fat and fry mush in this to brown nicely.

Mrs. Merrill Jackson

POTATO RUSK

2 cups mashed potato, 1 cup sugar, 1½ cups warm water, 1 cake yeast.

Make a sponge and let stand over night. (May be made very early in the morning if wanted for use in the afternoon).

To above add three well beaten eggs, 1 large tablespoon butter, 2 teaspoons salt. Mix with flour to form soft dough, the softer the better. Let raise to double bulk, roll and cut. Let raise in pans until very light, bake in hot oven about 15 minutes. When baked, brush with melted butter and dust with powdered sugar Mrs. J. J. Ewing

MUFFINS

1 cup milk, 4 tablespoons butter, 2 teaspoons sugar, 1 egg (beaten), 1 teaspoon salt, 2 cups flour, 2 teaspoons baking powder. Beat until smooth. Bake in hot oven in greased muffin tins. Makes 8.

Mrs. E. E. Robey

ALL-BRAN MUFFINS

1 egg (well beaten), 1 cup sour milk, ¼ teaspoon soda, ½ teaspoon salt, 1 cup white flour, 1 cup all-bran, 1 rounded teaspoon baking powder, 2 tablespoons melted shortening, 3 tablespoons sugar or honey.

Fill greased flour muffin pans half full. Bake at 400° for 25 minutes. Makes 10 muffins. Vera Hutto

DATE BRAN MUFFINS

Two cups flour, 4 teaspoons Royal baking powder, 1 teaspoon salt, 2 cups bran, ½ cup chopped dates, 1 egg, ¼ cup molasses, 2 tablespoons liquid fat, 1½ cups sweet milk or water. Mix and sift flour, baking powder and salt. Add egg, fat, milk or water. Mix throughly and quickly. Bake in well greased muffin pans 20 minutes.

Mrs. Martha Dimmitt

GRAHAM MUFFINS

Two level tablespoons sugar, 1 level tablespoon butter, 1 egg, 1 cup milk, 1 cup graham flour, 1 cup white flour, ¼ level teaspoon salt, 4 level teaspoons baking powder.

Mix the sugar and butter together. Add the egg yolk slightly beaten, and mix well. Add the milk. Mix and sift the white flour, salt and baking powder. Add these and graham flour to first mixture. Mix thoroughly. Add the white of the egg beaten very stiff. Put in greased muffin pans and bake 20 minutes in a moderate oven.

Mrs. Arthur Rayburn

CHERRY MUFFINS

1 cup canned sour cherries, ½ cup sugar, 2 cups flour, 1 teaspoon salt, 3 teaspoons baking powder, ¼ cup shortening, 1 egg, 2/3 cup milk.

Drain cherries and mix with ¼ cup sugar. Mix and sift flour, salt, baking powder and remaining sugar. Add melted shortening to beaten egg yolks. Add milk and stir into flour mixture. Fold in cherries and stiffly beaten egg whites. Place in 12 well greased muffin pans and bake in hot oven 25 minutes. Mrs. Minnie Brouse

BLUEBERRY MUFFINS

½ cup sugar, ½ cup shortening (or butter), 2 eggs, 2 cups flour (sifted before measuring), 1 cup sweet milk, 2 teaspoons baking powder, ½ teaspoon salt, 1 cup fresh blueberries or 1 cup canned blueberries, drained.

Cream sugar and shortening thoroughly, stir in eggs one at a time and beat well; much depends on the amount of beating. Sift flour, baking powder and salt together three times. Add to the other ingredients, alternately with the milk, beginning and ending with the flour, then stir in lightly the blueberries which have been first dusted with a small amount of flour—about one tablespoonful. Bake in well greased muffin tins in a moderate oven. Makes 12 large muffins. One cupful of raisins or dates can be used instead of the berries.

Cook Book Committee.

GRAPENUT BREAD

2 cups sour milk, 1 teaspoon soda, 2 teaspoons baking powder, 1 cup grapenuts, 4 cups sifted flour, 2 eggs, salt, 1½ cups sugar, ½ cup nutmeats.

Pour sour milk on grapenuts. Soak while getting other ingredients ready. Add sugar, eggs, salt and mix well. Sift flour, soda and baking powder. Bake 45 minutes in slow oven. Makes two loaves.

Mrs. John Richardson

SOUR CREAM NUT BREAD

4 cups flour, ¾ cup sugar, 1 teaspoon soda, 3 teaspoons baking powder, ¾ teaspoon salt.

Mix together all the above ingredients. 2 eggs, 2 cups sour cream (thin), ¼ cup sour milk to thin, ¾ cup nut meats.

Mix eggs and cream first, add dry ingredients, then sour milk and last the nut meats. Makes 2 loaves. Bake 50 minutes 375°. Remove from pans and wrap in wax paper while still warm.

Mrs. E. P. Miltenberger

NUT BREAD

Sift 3 cups flour with 2 teaspoons baking powder and ½ teaspoon salt. Add 1 cup sugar, 1 well-beaten egg and 1¼ cups milk, mix well. Blend 1 cup chopped nut meats, ¾ cups chopped maraschino cherries and 1 teaspoon vanilla and add. Pour into a greased pan and let stand 15 minutes, then bake in a moderate oven 350° for 1 hour.

Mrs. Erschel Pence

NUT LOAF

One-half cup granulated sugar, 1 egg, 1 1/3 cups milk, 1 teaspoon salt, 4 cups flour, 4 teaspoon baking powder, 1 cup nut meats, Mix ingredients as given above and let stand for 15 minutes. Then bake in moderate oven 45 minutes in greased pans. Makes 2 loaves

Mrs. Minnie Brouse Mrs. J. J. Fricke

NUT BREAD (2 Loaves)

2 eggs, 2 cups milk, 1 small cup sugar, 1/3 teaspoon salt, 2 cups white flour sifted, 2 cups graham or whole wheat flour not sifted, 4 rounding teaspoons baking powder, 1 cup nuts, ground, ¼ cup raisins.

Mix all together, let rise 20 minutes and bake one hour in slow oven.

Mrs. Paul Mishler Mrs. C. O. Haseltine

DATE AND NUT BREAD

1 egg, ¼ cup sugar, ½ cup nut meats, ½ cup dates, 2 cups flour, 4 teaspoonsful baking powder, ½ teaspoon salt, 1 cup milk.

Beat eggs and add sugar. Add nut meats and dates cut in small pieces. Sift flour and baking powder and salt together and all alternately with the milk to first mixture. Beat well, turn into greased bread pan. Bake at 350° for 45 minutes. For nut bread use one cup nut meats only, or one cup dates only for date bread.

Mrs. M. E. Woodard

DATE AND NUT BREAD (This Will Not Crumble)

1 cup brown sugar, 1 cup chopped walnuts, 1 cup chopped dates, 3 well beaten eggs, 1 cup flour, vanilla to suit taste, 2 tablespoons cream, 1 teaspoon baking powder.

Mix sugar and cream until fairly soft, then add well-beaten eggs, flour and baking powder sifted together, dates and nuts. Add vanilla. Put into well buttered loaf or small bread pan and bake in moderate oven from 45 minutes to 1 hour. Test frequently after 45 minutes as it gets dry very quickly if it over cooks.

Mrs. H. A. Rayburn

DATE BREAD

½ cup of chopped dates. ¾ cup of boiling water poured over the dates, 1½ cupsful of white flour, 1¼ teaspoonsful of baking powder, ½ teaspoonful of soda, 1 egg, 1/3 cup of sugar, 1 tablespoonful of melted butter, 1 teaspoonful of vanilla, 1/3 cupful of broken nutmeats.

Chop the dates, add the boiling water, and allow to cool. Sift and measure the flour and add baking powder and soda. Beat the egg slightly, add sugar, and mix well. Add dry mixture and again stir well. Add the melted butter, the vanilla, nutmeats and dates. Mix thoroughly. Place in a buttered bread pan and bake for 1 hour in a moderate oven (350 to 375°). This recipe makes one small loaf of bread.

Mildred Saberton

BANANA BREAD

1 cup sugar, 2 eggs, 3 tablespoons sour milk with 1 teaspoon soda, 2 cups flour, ½ cup nuts, 3 large bananas beaten to cream, ½ cup (scant) shortening, ½ teaspoon salt, 1 heaping teaspoon baking powder.

Combine ingredients and bake 45 minutes in moderate oven.

Mrs. Ray McCurdy Mrs. Paul Thorne
Ruth Miner Mrs. J. O. Drinkwater

ORANGE BREAD

1 cup ground orange peel (scant), 1 cup sugar, 3 cups flour, (scant), 3 teaspoons baking powder, ¼ teaspoon salt, 1 cup milk, 1 egg.

Boil orange peel in salt water (quart) until tender. Drain, add sugar and 1/3 cup water and cook until thick. Cool and add to dry mixture. Add milk and well beaten egg. Put in greased pan. Let rise 15 minutes. Bake in slow oven, above 375° 45 minutes.

Mrs. H. E. Wright Mrs. H. A. Rayburn Mrs. Frank Mullen

VIENNA TARTS

½ cup cottage cheese, ½ cup of soft butter, 1 cup of flour.

Mix all together into a smooth dough. Cut in pieces and roll as for ice-box cookies. Chill on plate in refrigerator. Slice and place on a cooky sheet. Make indentation with end of finger in center of each and fill with a bit of orange marmalade, or preserves or jelly.

Mrs. C. L. Kneipple

CHEESE STRAWS

½ cup grated cheese, ½ cup flour, 1 tablespoon butter or oleo, 1 tablespoon cream, pinch of salt, dash of paprika.

Mix butter and flour as for pie crust. Moisten with the cream, then add the cheese and mix all together thoroughly. Roll on mixing board to flat sheet about ½ inch thick. Cut in strips and bake in slow oven for about 20 minutes.

Emma P. Fawcett Mrs. Palmblade

WAFFLES

2 cups flour, 2 teaspoons baking powder, 1 teaspoonful salt (level) and scant, 2 eggs, beaten separately, 2 cups sweet milk, 4 tablespoonsful melted butter.

Sift flour, baking powder and salt into mixing bowl. Beat yolks well, and add milk and beat this mixture slowly into the flour mixture, beating until smooth. Then add melted butter and fold in the stiffly beaten egg whites. Mrs. H. D. Berkeypile

SOUR MILK GRIDDLE CAKES

2 cups flour, ½ teaspoon salt, 1 teaspoon soda (scant), 2 cups sour milk, 2 eggs beaten until fluffy, 3 teaspoons baking powder.

Sift flour, salt and soda together, add milk and eggs and beat well. Add baking powder last. Mrs. James Wells, Jr.

BREAD GRIDDLE CAKES

1½ cups bread crumbs, 1½ cups hot milk, 3 tablespoons of butter, 3 teaspoons of baking powder (level), 2 eggs, ½ cup flour, ½ teaspoon salt.

Soak bread in hot milk until soft, add other ingredients in order given, cooked rice may be used instead of bread.

Mrs. J. E. Reeder

THE

KOKOMO

TRIBUNE

CORN MEAL GRIDDLE CAKES

One cup sour milk, ¾ cup flour, ¾ cup corn meal, ½ teaspoon salt, ½ teaspoon soda, 1 egg, 1 teaspoon baking powder.

Sift dry ingredients together, including soda, and add milk and beaten egg. Beat well. Cook on greased griddle.

BUCKWHEAT CAKES

Two quarts warm water, 1 cake yeast foam, 1 scant tablespoon salt, ½ teaspoon soda, 1 tablespoon sugar.

Dissolve cake of yeast foam in warm water, add salt and stir in enough pure buckwheat flour to make a thin batter, let stand several hours or over night; then add soda and sugar; beat well, and fry in iron frying pan.

Mrs. Leon Martin

EGG SCONES

Sift together 2 cups flour, 3 level teaspoons baking powder, ½ teaspoon salt, 1 teaspoon sugar. Beat 1 egg, add 1 cup milk, add this to flour. Mix quickly; drop by tablespoons onto shallow greased pan, and bake 20 minutes.

Mrs. B. F. Smith

CINNAMON TOAST

¼ cup butter, 6 tablespoons powdered sugar, 1 tablespoon cinnamon. Mix sugar and cinnamon, add butter and cream thoroughly. Toast bread on one side, spread mixture on other side and place bread under broiler flame for 2 or 3 minutes. This mixture may be kept several days in a covered jar in refrigerator and is good also on regular toast. Cut in strips it is nice served hot with tea.

Sauces

HOT FUDGE SAUCE

½ pound marshmallows, 1 small can condensed milk, 3 squares bitter chocolate, ⅛ teaspoon salt, ½ teaspoon vanilla.

Combine marshmallows and milk in top of double boiler, stirring occasionally until marshmallows are dissolved and thick. Remove from fire and add chocolate cut in small pieces, salt and vanilla. Can be kept in boiler until used, warm, or stored in refrigerator and reheated. Excellent for ice cream or puddings.

Lelah Louth

HOT CHOCOLATE SAUCE (For Ice Cream)

Two tablespoons cocoa, 2 tablespoons sugar, 1 teaspoon corn starch. Mix thoroughly dry, add one cup cold water, slowly, making a mixture; bring to a boil, stirring constantly. Add pinch of salt and 3 drops vanilla.

Mrs. M. E. Louth

CARAMEL SAUCE (For Ice Cream)

Two cups brown sugar and 1 tablespoon flour, mixed and put in a pan with 2 tablespoons melted and browned butter. Stir carefully and add 1 cup sweet cream. Cook few minutes, add vanilla, serve hot.

Mrs. Glenn Loop

HOT LEMON SAUCE

1 cup sugar, dash of salt, 2 tablespoons corn starch, 1 cup boiling water, 2 tablespoons butter, 3 tablespoons lemon juice, grated rind of 1 lemon.

Blend the dry ingredients and add the water, stirring until thick and clear (about 5 minutes). Add lemon juice, butter and grated lemon rind and serve on gingerbread, or steamed pudding.

Mrs. C. O. Haseltine

ORANGE SAUCE

2/3 cup sugar, 3 tablespoons flour, 1/8 teaspoon salt, 2 tablespoons butter, 1/2 cup orange juice, 1 teaspoon grated orange rind, 1/3 cup water.

Blend sugar with flour and salt. Add rest of ingredients and cook slowly until sauce thickens . Stir constantly and serve warm.

BROWN SUGAR SAUCE FOR PUDDINGS

Two cups brown sugar, 1/2 cup butter, 2 tablespoons flour, 1 cup boiling water, yolks of 2 eggs, vanilla to flavor.

Cream butter and sugar, add boiling water. Beat egg yolks and add to this mixture and cook slowly until thickened—cool and add vanilla.

Mrs. James Wells, Jr.

HARD SAUCE FOR PUDDING

Stir together 1 cupful of butter and 3 cupsful of powdered sugar. When light, beat in the juice of a lemon or vanilla or 1 teaspoon cream.

Mrs. J. M. Moulder

HOLLANDAISE SAUCE

1/2 cup butter, cream and add yolks of two eggs, juice of 1 lemon, salt and paprika. Cook in double boiler until thickens. Add 1/2 cup of boiling water and cook until it is like thin custard. Serve with fish or vegetables.

Helen Ross

MINT SAUCE

1/4 cup finely chopped mint leaves, 1/2 cup vinegar, 1 tablespoon powdered sugar.

Dissolve sugar in vinegar and pour over mint leaves. Let stand 30 minutes in warm place. If vinegar is very strong, dilute with water. Serve with roast lamb.

Mrs. M. E. Louth

WHITE SAUCES

Thin White Sauce — 1 tablespoon butter, 1 tablespoon flour, ¼ teaspoon salt, 1 cup milk. This is used for cream soups and scalloped dishes.

Medium White Sauce — 2 tablespoons butter, 2 tablespoons flour, ¼ teaspoon salt, 1 cup milk. This is used for creamed vegetables, meat, fish and toast.

Three Methods of Making White Sauce

1. Melt the butter, but do not brown, add the flour and seasoning and stir until smooth. Add the milk slowly, stirring constantly until all is added and is perfectly smooth. Let it boil up once to thoroughly cook the starch.

2. Mix the flour with an equal quantity of cold water or milk, until smooth, and then add enough more milk to make it pour easily. Heat the remainder of the milk in a double boiler, and when hot add the flour mixture, stirring all the time, until the mixture thickens. Add the butter and seasoning. Cook 20 minutes.

3. Cream the butter, add the flour and seasonings, and stir until all is well mixed. Scald the milk, add the creamed butter and flour, stirring constantly until smooth and thick. Cook 20 minutes.

Puddings

FLOAT PUDDING

1 cup sugar, 2 eggs, 2 tablespoons corn starch, (rounding full), 1 quart milk, 1 teaspoon vanilla.

Mix beaten yolks of eggs with a little cold milk, add sugar, and corn starch, and stir well. Stir into hot milk and continue stirring over low fire until thick. Add vanilla. Beat whites of eggs, add 1 tablespoon sugar and after above mixture is poured in baking dish, spread egg whites in dots over the top and warm in oven.

Mrs. John Trees

BREAD PUDDING

1 small loaf stale bread cut in ½ inch slices or bread cubes. Spread each slice with butter and arrange in buttered baking dish. Beat 3 eggs slightly, add ½ cup sugar, ¼ teaspoon salt and 1 quart milk and pour over bread. Bake 1 hour in slow oven, covering the first half hour. Should be well browned. Serve with cream or sauce.

Mrs. H. L. Johnson Mrs. Elizabeth Massey

BAKED CUSTARDS

Four cups scalded milk, 6 eggs, ½ cup granulated sugar, ¼ teaspoon salt, nutmeg to taste. Beat eggs lightly, add sugar and salt. Add slowly scalded milk. Add nutmeg; pour into baking dish, set in hot water and bake slowly until firm. Run silver knife through custard. It is done when knife comes out clean.

Mrs. Donald F.Elliott

BAVARIAN CREAM

Dissolve ½ box Knox gelatine in ½ cup cold water. Heat to boiling point 1 cup water, 1 cup sugar and pinch of salt. After this boils, take from stove and add gelatine. When it begins to congeal, add 1 cup shredded pineapple or strawberries, 1 cup nuts and one pint of whipped cream.

Mrs. W. W. Workman

RICE PUDDING

½ cup rice, 3 cups sweet milk, ¾ cup sugar, ¼ cup butter (scant), 3 eggs, ¼ cup seeded raisins, ½ teaspoon salt, cinnamon or nutmeg to taste.

Steam rice in milk until thick. Cool, then add creamed butter and sugar and beaten eggs, etc . Put in well buttered pudding dish and bake one hour, slowly.

Mrs. Clarence Hunt

CHOCOLATE PUDDING

2 cups milk, ½ cup sugar, 2 tablespoons corn starch, 2 tablespoons cocoa. Mix with cold milk. Cook until thick. Serve with cream.

Stella Trees

RAISIN PUDDING OR DATES

Let come to boil 1½ cups brown sugar and 1½ cups water. Pour in a baking pan and cover with the following mixture: ½ cup brown sugar, ½ cup milk, 1 cup flour, 1 teaspoon cinnamon, 2 teaspoons baking powder, ½ cup nuts, ½ cup raisins, pinch salt. Bake slowly and serve with the following sauce: ½ cup brown sugar, ½ cup white sugar, 1 tablespoon flour, ½ cup water, 1 teaspoon vanilla, lump butter, salt.

Mrs. G. D. Thatcher Mrs. Geo. Davis Mrs. Ray Mehlig

DATE PUDDING

Beat 2 eggs, and mix with 1½ tablespoons flour, 1 cup sugar, 1 teaspoon Royal baking powder, and 2 tablespoons sweet milk. Add to this 1 cup chopped dates and 1 cup nuts. Bake in greased pan, set in hot water, in a slow oven for 40 minutes.

Mrs. H. Moulder Mrs. H. M. Rhorer

DATE PUDDING

One cup of bread crumbs, 1 cup of milk, 1 cup of sugar, cup of chopped dates, 1 cup of chopped nuts, 1 egg, 1 teaspoon of baking powder, 1 tablespoon of butter. Bake in slow oven one-half hour. Serve with whipped cream.

Jessie Lunch Mrs. Chester Hill

UNCOOKED DATE PUDDING

3 cups graham crackers (rolled), 1½ cups nuts (cut fine), 1 lb. dates (cut fine), ½ cup Maraschino cherries (cut fine), ½ cup cream, ½ teaspoon vanilla, ½ lb. marshmallows (cut fine).

Mix to gether (reserving ½ cup nuts), roll mixture into roll with remaining nuts on outside. Place on wax paper, let chill, cut and serve with whipped cream and cherry on top.

Mrs. Chas. Ingels

DATE PUDDING

3 eggs, 3 heaping tablespoons flour, 1 cup sugar, 1 heaping teaspoon baking powder, 1 teaspoon vanilla, 1 cup dates, 1 cup nuts.

Mix eggs and sugar — add flour and baking powder — then dates and nuts. Bake 40 minutes in a moderate oven. Serve with whipped cream.

Mrs. Paul Thorne

PRUNE PUDDING

Take thirty-six prunes, boil until very tender, remove the stones and press through a sieve; mix thoroughly with prunes the well beaten whites of eight eggs, two cups pulverized sugar; grease upper part of double boiler with butter and steam for three hours. Serve with whipped cream.

Mrs. W. A. Easter

PERSIMMON PUDDING STEAMED

2 cups sugar, lump butter size of walnut, 2 eggs 2½ quarts milk, 4 cups flour, scant teaspoon soda, 3 teaspoons baking powder, 2 pints persimmons. Pour warm milk over persimmons and rub through colander. Steam 2½ hours, moist when done.

Mrs. E. H. Bunnell

PERSIMMON PUDDING BAKED

1 box persimmons, ¼ cup butter or Crisco, 1 cup sugar, 1 egg separated, 1 cup flour, ¾ cup milk, 1 teaspoon baking powder, ½ teaspoon soda. Add soda to persimmons, cream butter and sugar, add egg yolk, flour, milk, white of egg. Bake about one hour in greased pan.

Mrs. Harry Wright

PEACH PUDDING

3 cups peaches, pour over 1 cup boiling water, ¾ cup sugar. Let stand while mixing; ¾ cup sugar, 1 tablespoon butter, 1 cup milk, 1 cup flour (scant), 1 teaspoon baking powder, dash salt and vanilla.

Put batter in greased baking dish, add peaches and water. Bake at 375 degrees until brown.

Neva Maughmer

PEACH PUDDING

Select 6 ripe peaches. Peel and slice, sprinkle with sugar, cover tightly and chill a half hour or more.

Prepare a custard using: 2½ cups milk, ¼ cup sugar, 3 slightly beaten egg yolks.

Cook in double boiler until mixture coats a spoon. Add 1½ tablespoons of unflavored gelatine moistened in cold water. When custard cools fold in stiffly beaten egg whites and peaches. Serve with whipped cream.

Mrs. D. A. McIntosh

PEACH PUDDING

Fill a buttered baking dish with peaches, and pour over the top a batter made of one tablespoon of butter, ½ cup sugar, 1 egg, ½ cup sweet milk, 1 cup flour into which has been sifted 2 teaspoons baking powder. Bake in moderate oven. Serve with sugar and cream.

Mrs. E. S. Faulkner

CHERRY PUDDING

Mix one cup of sugar, lump of butter, 1 cup milk, 2 teaspoons baking powder, 2 cups flour. Then 2 cups boiling water, 1 cup sugar, 2 cups cherries and another lump butter. Pour over batter. Do not stir. Bake in slow oven 45 minutes. Mrs. Bruce Lung

EASY CHERRY PUDDING

¾ cup bread flour, 1 tablespoon baking powder, ¼ teaspoon salt, 1 egg, ¾ cups sugar, ½ cup cream, 1 tablespoon butter or oleo. (Melt the butter in baking pan). Beat the egg, add cream then flour with baking powder and salt, then melted butter. Cover with 2 cups seeded cherries (well drained). Sprinkle on sugar. Bake ¾ to 1 hour in 400 degree oven.

Serve warm with cream. Use 8 in. round pan 2 in. deep, or 9 in. Pyrex pie plate. Mrs. Harry Wright

CHERRY ROLL

1½ cups sifted flour, 2 teaspoon baking powder, ½ teaspoon salt, 2 tablespoon butter, ½ cup milk. Sift dry ingredients together three times, cutting in shortening, add milk and make soft dough. Roll to ¼ inch thickness. Spread with 2 cups (No. 1 can) red pitted cherries drained. Roll up like jelly roll, press edges together. Cut into 1½ inch slices, place in greased pan with cut side down. Pour over cherry sauce and bake in 375 degree oven, baste often with juice.

Sauce: 1 cup sugar, 1 tablespoon flour, 1 cup cherry juice, 1 cup water. Boil one minute add 1 tablespoon butter.

Mrs. Earl W.Turner.

CRANBERRY PUDDING

2 tablespoons shortening, ¾ cup sugar, 1 slightly beaten egg, 2 cups flour, ½ teaspoon salt, 4 teaspoon baking powder, 1 cup milk, 1 cup chopped cranberries, 1 orange peeled and diced, ½ teaspoon grated orange rind.

Cream shortening and sugar, add egg, beat until light, add sifted dry ingredients, alternating with milk, mixing thoroughly after each addition.

Stir in cranberries, orange and rind. Fill greased mold 2/3 full cover tightly and steam 2 hours. Serve warm with vanilla sauce or sweetened whipped cream. (Serves 8).

Vanilla Sauce

2 egg yolk, 1 cup sugar, 2 stiff-beaten egg whites, 1 cup whipping cream, 1 teaspoon vanilla, ⅛ teaspoon salt.

Combine egg yolks and sugar and beat until thick and lemon colored. Just before serving add stiff-beaten egg whites and the whipped cream. Blend thoroughly, add vanilla and salt. Serve at once. (Serves 12). Mrs. R. E. McIndoo

BAKED APPLE PUDDING

Butter baking dish and fill ¾ full of apples which have been pared, cored, and sliced thin. Sprinkle with sugar and cinnamon and pour over them a thin batter made by creaming 1 tablespoon butter or other shortening, gradually work in ½ cup sugar and add well beaten egg. Sift 1 cup flour, 1 teaspoon baking powder and ½ cup milk. Bake in 375 degree F. oven about 45 minutes.

Mrs. H. H. Warren

CARAMEL PUDDING

Part I

Mix 2 rounding cups of brown sugar, 2 heaping teaspoons of butter, 1¼ cups boiling water. Cook into a syrup.

Part II

2 cups brown sugar, 2 tablespoons (rounding) of butter, 1 cup milk, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon ground cinnamon, ½ cup broken pecans, ½ cup raisins, ½ cup citron. Drop batter by spoonsful into hot syrup and bake about 35 minutes. Serve with whipped cream.

Mrs. W. G. Long

PINEAPPLE PUDDING

18 graham crackers rolled, 1/3 cup sugar, ½ cup melted butter, mix and place over bottom of pan.

Filling: 1/3 cup flour, 2/3 cup sugar, ¼ teaspoon salt, 2 cups milk, 3 slightly beaten egg yolks.

Mix all this and cook until thick stirring constantly. Add small piece of butter and ½ teaspoon vanilla. Let cool. Beat 3 egg whites until stiff, add 6 tablespoons sugar. Add ½ cup pineapple to first mixture. Then fold into egg whites. Spread this over the crumb mixture. Add whipped cream over top. Marachino cherries and nuts may be added.

Mrs. Susan Baldwin

JAM PUDDING

Mix together: 1 cup berry jam, 1 cup sugar, ½ cup butter or oleo, 2 eggs (beaten), ½ cup buttermilk or sour cream, 1 teaspoon soda. Bake in modern oven.

Serve with this sauce: Mix 1½ cups sugar with 2 tablespoons flour dampen with 2 cups boiling water. Add ½ cup butter or oleo and any favoring desired. Boil until thick and pour over the hot pudding.

Mrs. Charles Ingels

SUET PUDDING

One cup suet (ground), 1 cup raisins, 1 cup molasses, 1 cup milk, 2½ cups flour, 1 teaspoon cloves, 1 teaspoon allspice, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon soda in hot water. Mix well all ingreditents, adding the soda last. Steam for three hours . Serve with either hard sauce or whipped cream mixed with powdered sugar.

Mrs. A. B. Armstrong

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PLUM PUDDING

Two cups of suet chopped fine, 1 cup of molasses (New Orleans), 1 cup of buttermilk, 2½ cups flour, 1 cup of seeded raisins, 1 teaspoon soda, ½ cup nuts chopped fine, sprinkled with flour, ¼ pound citron, chopped fine.

Sauce: 1 cup sugar, 1 cup milk, 2/3 cup butter, 1 tablespoon flour. Before this boils add 1 egg, beat with a little milk.

Mrs. Beulah Greving

CINNAMON PUDDING

(1). 2 cups brown sugar, 1½ cups cold water, 2 tablespoon butter. Mix and let come to a boil.

(2). 1 cup granulated sugar, 2 tablespoon butter, 1 cup milk, 2 scant cups flour, 2 teaspoons baking powder, 2 teaspoons cinnamon.

Put the (2) mixture in bottom of pan and put in the (1) and then sprinkle nuts on the top and bake 45 minutes. Serve with whipper cream.

Mrs. L. R. Hatton

FIG PUDDING

½ pound of figs ground, 2½ cups bread crumbs, 1 cup suet ground, 1 cup milk, 1 cup sugar, 2 eggs, 1 teaspoon baking powder. Put in baking powder cans and steam for three hours.

Sauce: 1 cup of sugar, 1 tablespoon of butter, 1 tablespoon of flour, 1 cup of water.

Mrs. Ralph Ryan

MACAROON PUDDING

One dozen macaroons, 3 egg yolks, ½ cup milk, 1 envelope Knox gelatine, dissolve in ¾ cup water, 2 scant cups sugar. Mix all together and cook for 1 minute, then beat in egg whites. Stand macaroons in big dish. Pour custard over these and let stand over night. Served with whipped cream.

Mrs. S. S. Shambaugh

BROWN BETTY

2 cups diced apples, 1 cup bread crumbs, ¼ cup sugar, 1 teaspoon cinnamon, 3 tablespoons butter, ½ cup cold water. Brown the crumbs in butter, mix ingredients and bake 1 hour at 350°.

Mrs. Chester Hill

ICE BOX PUDDING

Two cakes German sweet chocolate, 4 eggs, 2 tablespoons hot water, 2 tablespoons granulated sugar, 1 teaspoon vanilla, 1½ dozen lady fingers.

Put chocolate in double boiler over fire and melt. Take from fire and add 2 tablespoons sugar and 2 tablespoons hot water, stir. Add yolk of one egg and stir; then add yolks of 3 eggs separately, stirring after each one. Break whites of eggs separately and add together last. Flavor with vanilla.

Put oiled paper in a pan and line pan with lady fingers. Pour chocolate mixture in, then another layer of lady fingers, then another amount of chocolate mixture, and a final layer of lady fingers. Set aside in ice box to harden for 3 or 4 hours. Serve with whipped cream.

Mrs. Leslie M. Springer

ANGEL FOOD PUDDING

1 cup powdered sugar, 1 cup chopped dates, 1 cup chopped English walnuts, 2 egg whites beaten stiff and 2 egg yolks, 1 tablespoon of flour, 1 teaspoon baking powder.

Bake in moderate oven 20 minutes. Cool and serve with whipped cream.

Mrs. C. S. Handley

GRAPE NUT PUDDING

3 cups milk, ½ cup sugar, pinch salt, ¼ teaspoon vanilla, 1 cup grapenuts, 2 eggs well beaten. Fold the eggs in the above ingredients. Bake in a moderate oven until brown .

Sauce for pudding: 1 cup brown sugar, 2 teaspoons of flour, 2 tablespoons of butter, 1 cup boiling water. Mix sugar, butter and flour thoroughly. Then add the water gradually and boil until thickness right for sauce. Pour over the pudding when ready to serve.

Mrs. Luther F. Brown

COTTAGE PUDDING

Quick, simple and good. One cup sugar, 1/3 cup butter (heaping), 1 egg, ½ cup milk, flour to make batter, 1 heaping teaspoon baking powder, flavoring, bake; cut in squares and serve with sauce.

Sauce: ½ cup sugar (heaping), 1 tablespoon flour (small), lump butter, add hot water and flavoring.

Mrs. John Sumption

AESOP PUDDING

3 eggs, 1½ cups white sugar, ¼ lb. butter, ½ lb. graham crackers, 1 small can crushed pineapple, ½ cup broken pecan nuts.

Separate eggs and beat whites and yolks to fluff separately. Cream sugar and butter and when fluffy combine the egg yolks. Add one small can of crushed pineapple, from which juice has been drained. Add one half cup of lightly broken nut meats. Fold in stiffly beaten egg whites. Crush graham crackers to fine crumbs and lightly butter a loaf or flat pudding dish. Place layer of cracker crumbs and alternately with above mixture, sprinkling top with light layer of crumbs. Place in cold place at least 12 hours before serving. (Will cut out in compact squares to serve 16.) Top each with a dash of whipped cream.

Mrs. Harland J. Claypool

Desserts

PEACH AND ALMOND SOUFFLE

Six large yellow peaches, 1 cup powdered sugar, 2 eggs, cinnamon, 1 cup blanched almonds, 1 cup stale sponge or other cake-crumbs, ½ cup cream.

Peel, stone and steam the peaches until tender; then pass through a fruit press; add the chopped almonds, cinnamon and the sugar. Add the beaten yolks of the eggs, the cream and beat up to a foam; then fold in the stiffly whipped egg whites. Cover the bottom of crusted cups or timbale molds with the crumbs and pour the mixture in these, filling them about two-thirds full. Cover with the remainder of the crumbs and bake in a slow oven for twenty minutes or until eggs are set. Turn out carefully and serve with whipped cream or a sauce. They may be served in the cups if preferred.

Mrs. Clarence Hunt

FOOD FOR THE GODS

One-fourth pound blanched almonds, 1 dozen marshmallows, 1 dozen candied cherries, 1 dozen macaroons, chop fine; 1 tablespoon granulated Knox gelatine, ¼ cup cold water, let stand until dissolved, add ¼ cup boiling water, 1 cup sugar, stir until dissolved and set aside to cool; 1 pint cream whipped and stir in gelatine. Then add chopped mixture. Put in mold to harden and serve with whipped cream. Serves eight.

Mrs. Clyde Spraker

BAKED APPLE

Peel and core apples, place in pan then make a batter of flour and sugar. Mix with cream and pour over the apples and bake in a moderate oven. Flavor to suit taste.

Mrs. Hamilton

RAISIN PUFF

Half cup butter, 1 cup sugar, 2 eggs, 1 cup milk, 2 cups flour, 2 teaspoons baking powder, 2 cups raisins. Cream butter and sugar, add well beaten eggs, add milk and flour and baking powder alternately. Add raisins (1 teaspoon vanilla if desired). Steam in cups half hour.

Mrs. Knepple

PINEAPPLE WHIP

1 pound marshmallows, 1 pint whipping cream, 1 to 2 cups crushed pineapple.

Cut marshmallows, pour whipped cream over them, work together and set over night in ice box. In the morning beat occasionally. About three hours before serving, add pineapple. Beat slightly. White grapes and nuts may also be added. Serves about 14.

Mrs. E. M. Matthews Mrs. Jayne McLure

MAPLE DESSERT

2 cups brown sugar, 4 tablespoons corn starch, 2 cups hot water. Let slowly dissolve and come to boil stirring constantly until thick. Remove from fire and add 1 cup nuts. When serving place a block of this on two halves of banana and cover with whipped cream. May also be served plain with cream.

Mrs. F. O. Life

GRAHAM CRACKER ROLL

1 pound graham crackers (rolled), (save out 8 crackers), 1 pound marshmallows (cut), 1 pound dates (cut), 1 pound nuts (before they are cracked) either English walnuts or pecans, 1 pint cream.

Mix and mold in loaf, roll in the crumbs of crackers saved out. Slice and serve with whipped cream.

Mrs. M. Herner Mertie Amos Mrs. Treva Robinson

GRAHAM CRACKER DESSERT Serves 8)

1 cup graham cracker crumbs, ½ cup ground nuts, 1 cup sugar, 1 teaspoon baking powder, 3 eggs beaten separately. Bake in sheet in slow oven for twenty minutes. Crumb. Serve with whipped cream.

Mrs. Lloyd Keisling

APPLE DICKIE

Melt 1 tablespoon butter in pan and pour brown sugar to cover bottom of pan. Place apples on top of sugar.

Batter: Sugar 1 cup, baking powder 3 teaspoons, water 1 cup, vanilla 1 teaspoon, egg 1, lard 1 tablespoon, salt, flour to thicken. Pour batter over apples and bake in oven 350°.

Mrs. Levi Worley

APPLE DUMPLINGS

Sift 2 cups flour, 2 teaspoons baking powder and 1 teaspoon salt. Work into this 2 tablespoons lard and 1 tablespoon butter, add ⅞ cup sweet milk and mix well. Roll the dough to ¼ inch thick, spread with melted butter, brown sugar and chopped apples, sprinkle with cinnamon. Roll and cut into slices, 1½ inches thick. Place in pan like cinnamon rolls, cover with the sauce and bake in moderate oven. Serve hot with sweet cream, whipped cream or just with sauce.

Sauce: Into 1 cup sugar, work 1 tablespoon flour and ½ teaspoon salt. Add 1 cup hot water and boil three minutes. Flavor with cinnamon, pour over dumplings before baking.

Mrs. John Calhoun

APPLE DUMPLINGS

Quarter apples, six or more, 2 cups sugar, butter on top, sprinkle cinnamon on top. Add 1 cup water. Let come to round boil. Mix together 1 cup flour, pinch salt, 2 teaspoons baking powder, 1½ cups water. Pour by spoonsful over top of apples and cook twenty minutes.

Mrs. D. M. Hutchins

BLITZ TORTE

½ cup shortening, ½ cup sugar, 4 egg yolks, 1 cup pastry flour, 1 teaspoon baking powder, ¼ cup Pet milk diluted with ¼ cup water, 4 egg whites, ¾ cup powdered sugar, ¼ pound almonds, chopped.

Cream shortening and sugar. Add well-beaten egg yolks and beat well. Add flour, that has been sifted with baking powder, alternately with diluted milk. Spread in two 8-inch greased layer pans and cover with the following meringue:

Beat egg whites until stiff. Fold in powdered sugar. Sprinkle nuts on top of meringue and bake in moderate oven (350° F.) 15 minutes. Put together having nut side on top and bottom. Serves eight.

Filling: ½ pint whipping cream, 1 cup powdered sugar, 1 small can crushed pineapple.

Mrs. Earl Tooley

APPLE CRUNCH DESSERT

4 cups sliced apples placed in bottom of pan. Mix ½ cup water and 1 teaspoon cinnamon and pour over apples. Cream ½ cup butter and 1 cup sugar, add ¾ cup flour and cut with knife until crumbly. Add a little salt. Pour over apple mixture and bake until apples are tender and crumbs brown. Bake at 375° about 45 minutes and serve with whipped cream. Better served warm.

Stella Trees Mrs. Earl Jacobs

MERINGUE TART OR PINCH PIE

Sift 1 cup sugar. Place on a platter 3 egg whites, ½ teaspoon baking powder, ⅛ teaspoon salt. Combine in a cup 1 teaspoon vanilla, 1 teaspoon vinegar, 1 teaspoon water . Whip eggs until stiff, add sugar very slowly ½ teaspoon at a time, alternately with a few drops of combined liquids. Beat constantly. When all ingredients have been added continue to beat meringue for several minutes. Heap upon lightly greased pie dish from which it is to be served. Shape like a pie with a heavy edge with a spatula. Bake in slow oven 275° for 1 hour or longer. When ready to serve fill center with fresh sweetened fruit or an ice topped with whipped cream.

Mrs. John Louth

ANGEL DELIGHT ICE BOX CAKE

Cream together ¼ lb. butter, 1½ cup powdered sugar, then add 2 eggs which have been well beaten.

Dice ½ large orange, ¼ cup diced Maraschino cherries, ¼ cup chopped nuts, ½ cup crushed pineapple; fold nuts and fruit into 1 cup cream, whipped. 2½ cups rolled vanilla wafers.

Line a pan with half of crumbs. Cover with cream mixture. Cover this with mixture of fruit and cream. Sprinkle remaining crumbs on top.

Susan Baldwin

LEMON CUPS

1 cup sugar, 4 tablespoons flour, ⅛ teaspoon salt, 2 tablespoons butter (melted), 5 tablespoons lemon juice or more, grated rind of one lemon, 3 well beaten egg yolks, 1½ cups milk, 3 stiffly beaten egg whites.

Add blended sugar, flour and salt to butter. Add lemon juice and rind and blend well. Add to egg yolks and milk and stir. Fold in egg whites. Pour into greased custard cups and place in pan of hot water. Bake at 350° 35 minutes.

Mrs. E. M. Matthews

LEMON FLUFF

Soak 1 tablespoon gelatine (Knox) in 1 cup cold water for 5 minutes. Cook in double boiler until thick, 4 egg yolks well beaten, ½ cup sugar or syrup, grated juice and rind of two lemons. Add soaked gelatine and stir until dissolved. Set aside to cool.

Beat 4 egg whites stiff, ½ cup sugar, 1 cup whipped cream. Add to first mixture when cold.

Roll 15-20 graham crackers fine and mix in 6 tablespoons butter. Put 2/3 of crumbs in bottom of pan. Pour on mixture—put rest of crumbs on top. Chill 12 hours before serving.

Mrs. J. W. Fox Mrs. Dean Allsop

CREAM PUFFS

1 cup boiling water, ½ cup butter, 1 cup flour. Bring butter and water to a boil; pour over flour; let cool; add 3 eggs one at a time; drop in greased pans.

Filling: 1 cup sugar, 1 egg, 2 tablespoons flour, 1 cup milk, cook in double boiler, add flavoring to taste. Bake. Mrs. Edgar Colwell

CREAM PUFFS

1 cup water, ½ teaspoon salt, 1/3 cup liquid fat, 1 cup flour, 4 small eggs or 3 large.

Bring fat and water to boil, add flour and salt, stirring until mixture leaves side of pan . Remove from fire and cool. Add eggs one at a time, beating after each addition. Drop by spoons on baking sheet. Bake in hot oven 450 degrees 15 minutes, then reduce heat to 350 degrees and bake 25 minutes. Remove from oven and make small opening in each puff. When cool fill with cream filling or flavored whipped cream. Sprinkle colored or powdered sugar on top.

Mrs. M. W. McLure

SUBSTITUTE JELLO

1 package of Knox gelatine (dissolved in ¼ cup cold water). 1½ cups boiling water, 1/3 cup sugar, ½ package Kool-Aid (any flavor). Chill.

Mrs. Thomas J. Sellers Mrs. Claude Hutson

ICE BOX CAKE

One 15c box vanilla wafers. Roll fine and put one-half in 9x12" dish. Cream ½ cup butter with 1 cup powdered sugar and add two beaten egg whites. Spread over crumbs in dish. ½ pint cream whipped, one No. 2 can crushed pineapple (drained), ½ cup pecan nuts, cut fine.

Combine and put over other mixture. Put rest of crumbs on top, press firm and chill in refrigerator. Gladys Lightfoot

ICE BOX CAKE

Cover bottom of long narrow pan with crushed vanilla wafers. Use whole wafers and stand around sides. Add 1/3 cup lemon juice, 1 can Eagle brand milk, 3 egg yolks (beaten), salt and ½ pint cream whipped. Beat egg whites and place on top and brown in oven. When cool put in ice box for 12 hours. Mrs. J. A. Dietzen

Pies

ICE WATER CRUST AND HINTS ON PIE MAKING

For two crust 9-inch pies: 2 cups flour, 1 teaspoon salt, 2/3 cup shortening, 4 to 6 tablespoons cold water. Sift flour, then measure, cut in shortening until mixture is in particles the size of small peas. Add ice cold water little at a time mixing quickly with a fork until dough just holds a ball. Use as little water as possible and chill in refrigerator short time before rolling.

To glaze a pie, brush crust with cream just before putting in oven, using pastry brush. Mrs. M. E .Hicks

PASTRY MIX

8 cups flour, 1 tablespoon salt, 2¼ cup shortening. Mix flour, salt and half of shortening thoroughly then add remaining shortening and blend. Store in cabinet until ready to use. It takes 1¼ cups of this mixture and 3 tablespoons of water for one cust.

Mrs. M. W. McLure

BOILING WATER PIE CRUST

3 cups flour, 1 teaspoon salt, 1 cup shortening, ½ cup boiling water.

Beat the shortening and hot water to a cream by adding small amounts at a time. Then stir in the flour which has had the salt stirred in. Use flour enough to cause the mixture to clean the bowl nicely whether it be more or less than the amount given.

Place this dough in a cold place and do not attempt to roll it until it is chilled. It can be kept in the ice chest and used as desired.

Mrs. L. J. Evans Mrs. Claude Hutson

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3 egg whites, pinch salt, 6 tablespoons sugar.

Beat egg whites and salt until stiff but not dry. Add sugar 1 tablespoon at a time. Beating until glossy after each addition. Pile on any cream pie and bake very slowly (300-324°) until lightly browned. ¼ teaspoon cream of tartar may be used with egg whites when foamy.

Mrs. M. E. Hicks

NEW ENGLAND PUMPKIN PIE

1 cup brown sugar (firmly packed), 1 tablespoon flour, ½ teaspoon salt, ¼ teaspoon each cloves, nutmeg, allspice, ginger, ½ teaspoon cinnamon, 1½ cups canned or cooked pumpkin, 2 eggs beaten, 1½ cups milk, scalded.

Combine sugar, flour, salt, spices, and pumpkin, and mix thoroughly. Add beaten egg and milk, cool. Pour pumpkin mixture into unbaked pie shell. Bake in hot oven (450) 30 to 40 minutes, or until knife inserted comes out clean.

Mary Loebach

PUMPKIN PIE (makes 2 pies)

1 can pumpkin or 3 large cups), 1½ cup brown sugar, 1 teaspoon salt, 3 teaspoon cinnamon, 1 teaspoon ginger, 4 eggs, 1½ cup milk, ¾ cup cream or Carnation milk (undiluted).

Mix all together. This makes enough for 2 pie fillings. Fill uncooked pie crust. Bake in 450° oven for 15-20 minutes then turn oven control back to 325° and cook for 25-30 minutes or until firm.

Mrs. James A. Wells, Jr.

PUMPKIN PIE

1½ cups of canned pumpkin, 3 eggs separated and add beaten whites last); 1½ cups sugar, 2 tablespoons flour, ¼ teaspoon salt, 2 teaspoon pumpkin pie spice, 2 cups very rich milk. Bake immediately in rather a hot oven. Makes 2 pies.

Mrs. J. O. Young

COCOANUT PIE

One cup granulated sugar or less if too sweet, 3 tablespoons of flour, pinch of salt, yolks of 2 eggs, 1 tablespoon butter, 1½ cups of milk.

Mix the sugar, flour and salt together; add yolks of the eggs and three tablespoons of water, stir well. Have milk boiling, to which you have added butter, and stir in the above mixture. Stir constantly while cooking. Remove from fire and stir in two or three tablespoons of shedded cocoanut. Pour this filling in baked crust. Beat the whites of the eggs stiff; add one tablespoon of granulated sugar and cover pie. Sprinkle with cocoanut and return to the oven to brown.

Mrs. C. C. McFann

CREAM PIE

One egg, beaten, ½ cup sugar, 2 tablespoon flour (rounded), 2 cups rich milk. Cook until thick, then cool and put into baked crust. Sprinkle nutmeg over top and allow to get quite cold before serving.

Mrs. Ernest M. Hunt

CREAM PIE

2 cups milk, scalded, ¼ cup sugar, 2 tablespoons corn starch, ¼ teaspoon salt, 2 egg yolks, beaten, 1 teaspoon vanilla.

Scald milk in top of double boiler. Mix sugar, cornstarch and salt. Add to milk and stir until mixture thickens and smooth. Continue cooking 10 minutes. Blend small amount of mixture with egg yolks, return to boiler and cook 10 minutes longer. Cool, add vanilla and pour into a baked crust. Make meringue of 2 egg whites and add sugar, spread over filling and bake 10 minutes in oven 320° F.

For Banana Cream Pie — cover the cream mixture with bananas before covering with meringue.

Mrs. M. Brouse Mrs. D. M. Pedigo

OLD FASHIONED CREAM PIE

Pour 1 pint cream on 1½ cup sugar, 3 tablespoons flour. Let stand until whites of 3 eggs have been beaten stiff.

Add: egg whites to cream and flour mixture and beat thoroughly. Pour into unbaked crust, grate a little nutmeg over the top.

(This makes 2 pies)

(For 1 pie use half of all ingredients except egg whites—use 2 of them).

Bake at 450° F for 10 minutes, decrease to 300 for 30 or 40 minutes.

Mrs. Morris Erickson II Ruth Colescott Rachel D. Wolf

OLD FASHIONED CREAM PIE

1 pint cream, 1 scant pint sugar, 3 level tablespoons flour, 2 tablespoons butter.

Mix flour and sugar thoroughly, add cream slowly. Place butter in bottom of unbaked pie crust, add cream mixture. Bake 10 minutes at 400° then reduce heat and bake 40 or 50 minutes. Stir 2 or 3 times slowly during baking after pie begins to brown slightly.

Mrs. O. J. Delon

BROWN SUGAR CREAM PIE

1 cup brown sugar, 2 tablespoons melted butter, 2 eggs.

Beat all together then add 2 tablespoons flour — then beat hard —add 1 cup milk — vanilla and nutmeg. Bake in uncooked crust and sprinkle with nutmeg.

Mrs. Walter Wenger

CUSTARD PIE

¾ cup sugar, 1 tablespoon flour, pinch salt, 2 eggs, 1 cup milk, vanilla and dash cinnamon. Pour in unbaked shell and bake in hot oven for 10 minutes, then 15 minutes in medium oven.

Mrs. Joe Buskirk

BUTTERSCOTCH PIE

Two cups milk, 1 cup brown sugar, 2 tablespoons corn starch, 3 tablespoons butter, ½ teaspoon salt, 2 egg yolks, 1 teaspoon vanilla. Cook together and pour into crust. Cover with meringue.

Mrs. Bruce Lung

BUTTERSCOTCH PIE

Mix 1 cup light brown sugar with 2 tablespoons flour; add the yolks of 2 eggs and a cup of cold water, 1 tablespoon butter; and boil in double boiler. Then flavor with vanilla and pour in a baked pie shell. Use egg whites for meringue. Mrs. T. C. Heady

CHOCOLATE PIE

1¼ cups sugar, 3 heaping tablespoons flour, 2 heaping tablespoons cocoa, lump of butter, yolks of 2 eggs, 1 teaspoon vanilla. Mix dry ingredients with egg and a little water and gradually add 2 cups boiling water. Use egg whites for meringue. Two squares chocolate and milk may be used.

FUDGE PIE

½ cup butter, 2 squares bitter chocolate, 2 egg yolks, 1 cup sugar, 1 tablespoon milk or cream, ½ cup flour, 1 teaspoon baking powder, salt to taste, ½ cup (or less) chopped nuts.

Melt the butter and chocolate. Beat egg yolks, add sugar and melted mixture, then the milk. Add flour, baking powder and salt sifted together. Fold in stiffly beaten egg whites and nuts. Bake in greased pie dish about 15 minutes at 400 degrees, turn over to slow temperature and bake until done. Serve with whipped cream or ice cream.

Lelah C. Drinkwater

OLD FASHIONED LEMON PIE

1 cup sugar, 1½ cups boiling water, 3 tablespoons cornstarch, 3 tablespoons flour, ½ teaspoon salt, ¼ cup lemon juice, grated rind of 1 lemon, 3 egg yolks.

Mix dry ingredients. Add boiling water and cook in double boiler until thick. Add beaten yolks and cook 2 minutes longer. Add lemon juice and rind. Cool and pour into baked shell. Cover with meringue and brown.

Mrs. I. E. Wright Mrs. R. C. McCaughan

LEMON MERINGUE PIE

1 cup water, 1 cup sugar, 2 level tablespoons cornstarch, 2 eggs, juice and grated rind of one lemon, a pinch of salt, 2 level tablespoons sugar for meringue.

Boil the water and sugar together, add the cornstarch moistened with a little cold water and cook five minutes. Then put in the yolks of the eggs, the lemon juice, rind and salt. Cool slightly and pour into a previously baked crust. Cover with meringue by using the egg whites and the 2 tablespoons sugar. Mrs. Edwin Martin

LEMON CHIFFON PIE

Grated rind and juice of 1 lemon, 1 cup sugar, 1 heaping tablespoon flour, yolks of 2 eggs, butter size of walnut. Cream all together. Add 1 cup milk and whites of 2 eggs beaten stiff. Pour in unbaked crust. Bake in slow oven at 350° F.

Mrs. F. E. Fribley

LEMON CREAM PIE (1 nine-inch pie)

Prepare a baked pie shell. Combine, cook and stir over a very low heat until thick:

¾ cup sugar, 2 tablespoons cornstarch, ⅛ teaspoon salt, 1½ cups rich milk, 2 well beaten egg yolks.

Stir in ¼ cup lemon juice, ¼ teaspoon grated lemon rind. Cool custard slightly. Fill pie shell. Cover it with a meringue made with 2 egg whites. Brown in oven.

Mrs. A. H. Schwartz

ORANGE PIE

1½ cups granulated sugar, 3 tablespoons corn starch (sift together sugar and corn starch), grated rind and juice of 1½ oranges, 3 egg yolks, well beaten, 1½ cups boiling water.

Cook in double boiler until thick, then pour into baked crust. Use egg whites for meringue.

Mrs. Denny Springer

PECAN PIE

1¼ cups sugar, ½ cup Karo, ¼ cup butter or oleo, 3 eggs (beaten), 1 cup pecan meats.

Bring to a boil — sugar, Karo and butter — add syrup to the eggs slowly —add pecans. Pour in unbaked pie shell. Start in hot oven then reduce heat. Cook 30 minutes.

Mrs. Richard K. Edwards

PECAN CUSTARD PIE

1 envelope Knox gelatine, ¼ cup cold water, 3 eggs, ¼ teaspoon salt, ½ cup sugar or white corn syrup, 1 cup milk, 1 teaspoon vanilla, ½ cup toasted chopped pecans.

Soften gelatine in cold water. Cook, slightly beaten egg yolks, sugar, salt, milk in double boiler. Add softened gelatine and stir in. Fold in beaten egg whites, add vanilla and nuts. Pour into baked pie shell.

Mrs. Clyde Sayers

PECAN PIE

3 eggs, 1 cup white Karo, 1 cup sugar, 1 teaspoon vanilla, 1 cup pecans, pinch of salt.

Beat eggs separately, beating yolks until thick and lemon colored. Combine sugar, Karo, vanilla, salt and pecans. (Cut pecans in small pieces.) Fold in whites of eggs beaten until stiff . Turn into an unbaked pie shell and put into a hot oven (425° F.) for 10 minutes. Reduce heat to 300 degrees F. and bake half an hour longer.

Mrs. G. N. Druley Mrs. H. L. Trueblood Mrs. L. R. Hatton

SOUR CREAM PIE

1 cup sour cream, 1 cup granulated sugar, 1 cup raisins (floured), 1 scant teaspoon cinnamon, ¼ teaspoon nutmeg, yolks 2 eggs. Meringue of whites.

Mrs. Casper Butler

WASHINGTON PIE

One cup of seedless raisins, 3 tablespoons of maple syrup, 3 tablespoons sugar, 4 tablespoons flour, 5 tablespoons melted butter, 1 teaspoon vanilla. Stir all together. Bake between two crusts.

Mrs. Ed. Moore

O-SO-GOOD-PIE

¼ cup butter creamed with 1 cup granulated sugar; add yolks of 2 eggs beaten; ½ teaspoon cinnamon; ½ cup raisins; ½ cup chopped nuts. Then fold in whites of 2 eggs, well beaten. Put in unbaked pie crust and bake until filling becomes solid and crust is baked.

Ella Bogue

DATE PIE

Two cups milk, 2 well beaten eggs, pinch of salt, 2 tablespoons of sugar, a bit of nutmeg and mix thoroughly. Chop ¾ pounds of dates and add to mixture. Pour into a pastry lined tin and bake the same as custard.

Cover top of pie with meringue. Mrs. D. A. Stough

GRAHAM CRACKER PIE

Crust: 15 graham crackers, ½ cup sugar, ½ cup melted butter, pinch of salt.

Roll crackers fine, add butter, salt and sugar, form pie shell in pie dish of the mixture, saving ½ cup for the top.

Filling: 2 cups milk, ½ cup sugar, 2 tablespoons cornstarch, 2 eggs, ½ teaspoon vanilla, 1/16 teaspoon salt.

Heat milk in double boiler, beat egg yolk, sugar, cornstarch, salt and add to milk. Return to double boiler and cook until thick. Pour into pie shell, top with beaten egg whites and ½ cup crumbs saved from crust. Bake at 350° for 45 minutes.

Florence Reeder Ludlow

PINEAPPLE PIE

Three-fourths cup pineapple juice, ¾ cup water, ½ cup chopped pineapple, ½ cup sugar, 1 large tablespoon flour, 2 egg yolks. Cook until it thickens. Place in baked shell. Make a meringue of the beaten egg whites and two tablespoons powdered sugar.

Mrs. H. H. Goyer

SUN-MAID RAISIN PIE

2 cups puffed raisins, 1 cup sugar, 2 cups water, ½ teaspoon salt, 2 tablespoons butter, 3 tablespoons lemon juice, 1 teaspoon lemon extract, 2 tablespoons corn starch.

Cook raisins, water, salt, butter and lemon juice for 5 minutes. Dissolve corn starch in 3 tablespoons cold water, add to raisin mixture and cook again for 5 minutes. Remove from fire, add lemon extract. Pour into pastry lined pie dish, make top of lattice fashion strips and bake ½ hour.

Mrs. Earle Jacobs

ICE CREAM PIE

Into a baked pie shell spread a layer of crushed, sweetened fruit, (strawberries, raspberries, peaches). Then a layer of ice-cream and another layer of sweetened fruit. Top this with a meringue. Be sure to fasten the meringue well to the sides of the pie, so it will not scoot to the center. Place under broiler for about a minute to brown.

Mrs. M. E. Hicks

DUTCH APPLE PIE

7 to 8 apples, ¼ cup syrup, ½ teaspoon grated lemon rind, ½ teaspoon salt, ½ cup sugar, 4 tablespoons flour, ½ teaspoon nutmeg, ¼ cup butter, 1 unbaked pastry shell.

Put 3 thinly sliced apples in the bottom of the pastry lined pie pan. Cut 4 or 5 apples into eighths and arrange over the top. Mix the syrup with lemon rind and salt. Pour over the apples. Combine sugar, flour, nutmeg, add the butter and mix it to a crumb consistency. Sprinkle over the top of the apples. Bake at 425° F. 45 to 55 minutes or until the apples are tender.

Mrs. John O. Richardson

DUTCH APPLE PIE

Fill unbaked pie shell with apples and mix the following: 1 cup of sugar, 2 tablespoons corn starch; ⅛ teaspoon nutmeg, ¼ teaspoon cinnamon; ⅛ teaspoon salt; 1 tablespoon butter; 1 cup water. Pour over the apples — bake in hot oven (435° F. for 30 to 40 minutes.

Mrs. Russell Ray

CRANBERRY PIE (Uncooked Berries)

Bake the crust separately and fill with berries, which may be slightly crushed if desired. Over these pour a hot syrup made of one cup sugar boiled with a little water and poured into the beaten white of one egg like icing. This will sufficiently cook the berries.

Mrs. Mary Kohls

PEACH CREAM PIE

Line a crust with peaches. Mix 1 cup sugar with 1 tablespoon flour and add enough cream about 2/3 cup) to make thick or to cover peaches. Cover peaches with this mixture and dot generously with butter and cinnamon. Bake in moderate oven.

Mrs. F. D. Louth, Lafayette

ELDERBERRY PIE

1½ cups of elderberries, 1 cup granulated sugar, 1 heaping tablespoon of flour, 1 tablespoon of vinegar.

Mix flour and sugar, then elderberries and vinegar, bake in two crusts.

Mrs. J. E. Reeder

STRAWBERRY PIE

1 baked pastry shell. 1 quart of strawberries, 1 cupful of sugar, 3 tablespoonsful cornstrach, 1 cupful of whipping cream.

Reserve half the strawberries, selecting the choicest ones, and place in the baked pastry shell. Mash the remaining berries until the juice is well extracted. Bring to boiling and add the sugar mixed with cornstarch. Cook slowly for about 10 minutes, stirring constantly. Let cool and pour over the uncooked berries in the pastry shell. Place the pie in the refrigerator until very cold. Top with sweetened whipped cream and serve.

Mertie Amos Florence Reeder Ludlow

FRESH CHERRY PUDDING PIE

Line plate with thick unbaked pie crust. Sprinkle a little sugar in crust. Fill half full of sour pitted cherries.

Beat two whole eggs well, add one cup sugar and 2 level tablespoons flour, pinch salt, pour this mixture over and through cherries. Place bits of butter over top. Bake in moderate oven, serve with thick cream.

Mrs. Alden P. Chester

CHERRY PIE

One No. 2 can sour pitted cherries, 2 tablespoons flour, 1½ cups sugar, plain pastry.

Method: Line a pie tin with pastry. Drain the cherries, cover with sugar and let them stand about 15 to 20 minutes. Add the flour to the cherry juice and cook until somewhat thickened. Cool. Fill crust with cherries and pour the cold cherry juice over them. Add extra sugar if needed. Adjust the top crust and bake in a moderate oven 40 to 50 minutes. If sweet cherries are used, the amount of sugar should be reduced. Serves four to six.

Mrs. C. D. Covalt Mrs. Geo. Sipe

APPLE TART PENNSYLVANIA

Unbaked pie shell. 2 cups sliced apples, 1 cup sugar, teaspoon cinnamon, ¼ teaspoon cloves, 2 tablespoon flour, tablespoon lemon juice, ⅛ teaspoon salt, 3 tablespoons butter, 4 tablespoons cream.

Mix apples, sugar and spices . Add flour. Pour into pie shell and add juice and salt. Spread with butter and cream. Bake 10 minutes in a hot oven. Place pie pan over top and bake 30 minutes in moderate oven. Remove pie pan from top and bake 5 minutes to brown top. Serve plain or topped with whipped cream.

Mildred Saberton

LEMON-VANILLA-WAFER PIE

Roll out vanilla wafers, enough when mixed with ¼ cup butter to line a pie plate ¼ inch thick, press in shape.

Filling: 1 can Eagle brand milk, 1 egg yolk beaten into above. Add ¼ cup lemon juice, beat, add ¼ cup more lemon juice and second egg yolk. Beat thoroughly. Cover with meringue, made of the beaten whites, 2 dessert spoons sugar, 1 teaspoon vanilla. Bake 25 or 30 minutes in slow oven.

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ANGEL PIE

4 egg whites beaten until frothy. Add ¼ teaspoon cream of tartar, beat until glossy. Add 1 cup sugar. Beat 15 minutes. Butter and flour 10-inch pan, spread with mixture. Bake 1 hour at 250° F oven on second rack, let cool.

Filling: 4 egg yolks plus 1 whole egg beaten light, ½ cup sugar, 3 tablespoons lemon juice, 2 teaspoon lemon rind. Cook in double boiler until thick. Add a little water if too thick. Cool and spread on pie. Let stand 24 hours. When ready to use, cover with whipped cream.

Mrs. D. A. Williams

Cakes and Icings

ANGEL FOOD CAKE

Either White or Chocolate

1¼ cups egg whites, 1½ cups fine granulated sugar, 1 teaspoon cream of tartar, ½ teaspoon salt, 1 cup level Swansdown cake flour, 2 teaspoons flavoring (add last thing).

Sift sugar and flour separately five times. Beat egg whites until they form a peak that stands up. As soon as the eggs are foamy, add 1 teaspoon cream of tartar and ½ teaspoon salt. Put 1 cup of sugar with all of the flour and sift it. Add the sugar a little at a time, folding it in with a spatula or large spoon; then add the flour and sugar mixture a little at a time; pour the mixture into an ungreased pan. Bake ¾ of an hour slowly at a temperature of about 175 degrees; then turn on the fire a little and bake until the top is medium brown which would take about fifteen minutes. If chocolate is desired, take out as much flour as chocolate is used — usually about 4 tablespoons.

Ruth Ross Herrman

LADY BALTIMORE CAKE

½ cup of butter, scant; 1½ cups granulated sugar, sifted; 1 cup cold water; 3 even cups of Swansdown cake flour, sifted three times before measuring; 2 rounded teaspoons baking powder; whites of 4 eggs; ¼ teaspoon almond extract and ½ teaspoon of vanilla mixed.

Cream butter and sugar, add ½ of the water with 1 cup of the flour, beat thoroughly and add second cup of flour and continue beating. Into the last cup of flour sift the baking powder and add as the others, then the rest of water, flavoring. Cut and fold in the stiffly beaten egg whites very carefully. Makes 3 layers 12 inches square, or 2 layers 14 inches square.

Filling For Lady Baltimore Cake

Grind together ½ pound of figs; ½ pound pecans or English walnuts and ½ pound raisins. Make a boiled icing of 2 cups of granulated sugar; ½ cup of water, whites of 2 eggs. Boil sugar and water together gently without stirring until it threads from the spoon; pour slowly on the stiffly beaten egg whites beating until right consistency to spread. Set aside 1/3 of this and into the rest stir the fruit and nuts. Spread the fruit icing between the layers and on the top and over this spread the plain white icing.

Mrs. C. C. McFann

WHITE CAKE

½ cup butter (scant), 1½ cups sugar (scant) ½ cup milk, ½ cup water, 2½ cups flour (scant), 2½ teaspoons baking powder, whites of 2 eggs, vanilla. Bake in sheet or 2 layers.

Seven minute icing: 2 egg whites, 1½ cups powdered sugar, 5 tablespoons cold water, ¼ teaspoon cream tartar, 1 teaspoon vanilla. Mix in double boiler and when water starts boiling, cook 7 minutes, stirring all the time. Beat until cold.

Maude George
Mrs. H. M. Kern

DELICIOUS WHITE CAKE

One-half cup butter, 1 cup sugar, 2 cups Swansdown cake flour, 3 level teaspoons baking powder, 3 egg whites, 2/3 cup milk, 1 teaspoon flavoring extract.

Cream butter thoroughly, then add sugar gradually. Sift flour, add baking powder and sift three times. Beat egg whites fluffy. To the creamed butter and sugar add alternately the milk and flour to which the baking powder has been added. Beat this entire mixture until smooth. Add flavoring and fold in egg whites carefully, do not beat them in or the cake will not be fine grained.

Mrs. W. C. Hunter

NEVER FAIL WHITE CAKE

½ cup butter, 2 cups sugar sifted, cream together thoroughly, add 1 cup luke warm water, then flour and whites of 5 eggs, beaten stiffly, 3 cups Swansdown flour, 2 teaspoons baking powder, sift 5 times, 1 teaspoon vanilla, 1 cup chopped nuts.

Mrs. J. E. James Mrs. Earl Jacobs

FLUFFY SUGARLESS WHITE CAKE

½ cup shortening, 1 teaspoon vanilla, 1 & 1/3 cups white syrup and strained honey, half and half; 2¼ cups sifted cake flour; ½ teaspoon salt; 2½ teaspoons baking powder; 3 large egg whites; ½ cup milk.

Cream shortening, vanilla and syrups thoroughly. Sift flour, salt and baking powder. Stir ¼ of the dry ingredients alternately with milk. Fold in stiffly beaten egg whites. Pour in well greased layer cake pans. Bake at 350 degrees 30 to 35 minutes.

Mrs. H. H. Warren

SPONGE CAKE

1¼ cups sugar (scant), 1 cup water, 6 eggs, 1 cup flour, ½ teaspoon salt, 1 tablespoon cream tartar, ½ teaspoon vanilla.

Cook sugar and water until it spins a thread or forms a hard ball. Pour syrup over egg whites and beat until cold. Beat yolks and add all ingredients to syrup mixture. Start cake in cold oven and bake at moderate temperature 300° one hour. Powdered sugar mixed with orange juice makes good icing. Bake cake in angel food pan.

Mrs. Robert Trees

SPONGE CAKE

Three eggs, 1 cup granlated sugar, 1 cup flour, 1 teaspoon baking powder, ¼ teaspoon salt, 4 tablespoons (¼ cup) cold water, flavoring.

The eggs are beaten, yolks and white together to a light foam, the sugar and flavoring added and the mixture is beaten again until very thick and light, then the flour, with baking powder and salt, is gradually whipped in and the batter beaten until it is like a puff ball. Finally the water is poured in and more beating is in order. Put in pan and bake in moderate oven. Serve warm.

Mrs. Arthur Rayburn

MAPLE SYRUP CAKE

½ cup butter, ½ cup granulated sugar, 3 egg yolks, 1 teaspoon vanilla, ½ cup milk, 2/3 cup maple syrup, 2 1/3 cups cake flour, 4 teaspoons baking powder, 3 egg whites beaten.

Cream butter and sugar together until creamy. Add yolks, vanilla, (salt ¼ teaspoon) milk, syrup, flour and baking powder. Beat for 2 minutes. Fold in the egg whites. Half fill layer cake pans which have been fitted with waxed papers. Bake for 30 minutes in modern oven (about 375 degrees).

MAPLE FROSTING

2/3 cup graulated sugar, 1 cup maple syrup, 2 tablespoons butter, ½ cup water, ½ teaspoon vanilla.

Boil slowly, stirring frequently, sugar, syrup, butter and water. When a soft ball forms when tested in cold water, remove from fire. Let stand for 15 minutes, add vanilla and beat until creamy, then frost the cake.

Mrs. H. H. Warren

SPICE CAKE

1 cup brown sugar, 1 cup sour milk, ½ cup butter, 2 cups flour, 1 cup nuts, 1 cup raisins, 1 teaspoon soda, 1 teaspoon cinnamon, ½ teaspoon cloves, 1 egg.

Bake slowly in 9 or 10 inch cake pan. Cover with chocolate icing if desired.

Eunice R. Bentley

SPICE CAKE (Large)

1 cup brown sugar, 1 cup white sugar, ½ cup Crisco, 2 egg yolks, 1 cup sour milk, ½ cup boiling water, 1 teaspoon soda in water, add 2½ cups flour alternately with milk, 1 teaspoon baking powder (large), 1 teaspoon cinnamon, cloves, allspice and nutmeg.

Mrs. Don Jenkins.

SPICE CAKE WITH ICING BAKED ON

½ cup fat, 1 cup sugar, 1 whole egg and 1 yolk (beaten). Add alternately 1½ cups flour, ¼ teaspoon salt, ½ teaspoon soda, ½ teaspoon baking powder, ½ teaspoon cloves and ½ teaspoon cinnamon and ½ cup sour milk. Bake in square pan and place icing on: 1 egg white, ½ cup brown sugar, ¼ cup nut meats. Beat white, add sugar slowly, spread on batter and sprinkle on nuts.

Ellen Wright Lelah Louth

SPICE CAKE

Two cups dark brown sugar, ½ cups shortening, 2½ eggs (keep one white for icing), 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 cup sour milk, 1 teaspoon soda in milk, 2½ cups sifted flour.

Icing: Make boiled icing of 1 cup graulated sugar and white of one egg. Add 1 cup chopped raisins.

Mrs. Anna W. Leath.

SOUR CREAM CAKE

Two eggs, 1 cup sugar, 1 cup sour cream, 1½ cups flour, ½ teaspoon soda (even), 1 teaspoon baking powder, pinch salt.

Mrs. John Sumption

CREAM CAKE

Break an egg in measuring cup and fill up with cream. Add one cup sugar, one and one-half cups of flour, one scant teaspoon salt, one teaspoonful baking powder. Stir thoroughly.

Mrs. L. W. Kemper

CREAM CAKE

1 cup granulated sugar, 2 eggs, pinch salt, (beat well), ½ pint cream, 1½ cups flour, 1 rounding teaspoon baking powder, 1 teaspoon vanilla.

Mrs. Don Jenkins

1 EGG CAKE

1 cup granulated sugar, 1 tablespoon butter, ¾ cup milk, 1 well beaten egg, 2 teaspoons baking powder, 2 cups flour.

Icing

1½ cups pulverized sugar, 2 teaspoons cocoa, ¼ cup butter. Blend together and add 2 tablespoons of hot coffee and 1 teaspoon vanilla.

Mrs. E. E. Robey

CRUMB CAKE

2 cups brown sugar, ½ cup butter, 2 cups flour, crumb. Take out ½ cup of crumbs and add 1 cup nuts, 1 teaspoon soda dissolved in 1 cup buttermilk, 1 egg well beaten, 2 teaspoons nutmeg. Pour the nuts and crumbs over batter when ready for oven. Moderate oven about forty minutes. Serve with or without whipped cream.

Mr. Frank J. Mullen

CAKE WITH ORANGE FILLING

2 cups sifted Swansdown flour, 3 teaspoons baking powder, ½ cup butter, 1 cup sugar, 2 egg yolks, beaten; ¾ cup milk, 1 teaspoon vanilla, 2 egg whites, bake in 2 layers.

Filling: 3 tablespoons flour, ½ cup sugar, grated rind of 1 orange, ¼ cup orange juice, 3 tablespoons lemon juice, 3 tablespoons water, 1 egg slightly beaten, 3 teaspoon butter.

Spread between layers. Cover cake with white icing.

Mrs. Bruce Lung

ORANGE CAKE

(Served with whipped cream)

1 orange, 1 cup rasins, 1½ cups sugar, ½ cup butter, 2 eggs, 1 cup sour milk, 1 teaspoon soda, 2 cups flour.

Cut orange and squeeze out juice, add ½ cup sugar and set aside. Grind orange peeling and rasins together twice. Cream butter and 1 cup sugar, add milk and soda. Put in 1 cup flour, then add orange peel and rasins, then eggs and rest of flour. Bake in large flat pan about 30 or 40 minutes. When almost cool, spread orange juice mixture on top. This crystalizes. Can be served with whipped cream. Cut in squares. Serves about 12. Lelah Louth

CHOCOLATE CAKE

2 cups brown sugar, ½ cup butter or oleo, 2 whole eggs, 1 teaspoon vanilla, pinch of salt, ½ cup sour milk into which 1 teaspoon of soda is added, ½ cup cocoa dissolved in milk, 1 teaspoon baking powder in two cups flour.

Just before baking —add ½ cup hot water. Bake as loaf or layers at 375°.

Fudge Frosting

2 cups granulated sugar, ½ cup milk, lump of butter, ¼ cup cocoa or chocolate, pinch of salt, one teaspoon vanilla.

Cook to soft ball stage. Cool to luke warm, beat — adding cream if necessary to obtain right consistency.

Mrs. F. C. Kellie

CHOCOLATE CAKE "DELICIOUS"

½ cup cocoa, ½ cup cold water, 1½ teaspoons soda. Mix and let stand while making cake. 1¾ cup granulated sugar, 2/3 cup butter, ¾ cup buttermilk, 2 eggs, 2½ cups flour, ½ teaspoon salt, vanilla. Mix and add first mixture to this, bake in 350° oven 40 to 50 minutes.

Frosting

2 cups granulated sugar, ½ cup brown sugar, ½ cup butter, 1 cup buttermilk, 1 teaspoon vanilla, ½ teaspoon soda. Stir while cooking, cook until it forms a soft ball — cool and beat.

Mrs. Edwin Martin

GREEK CHOCOLATE CAKE

2 squares bitter chocolate, 1 cup hot water, 2 cups granulated sugar, ½ cup shortening, 2 eggs (beaten separately), ½ cup sour milk, 2 cups cake flour, ¼ teaspoon salt, 1 tablespoon soda, 1 teaspoon vanlila. Cream sugar, shortening and eggs—add salt and cake flour (mixed) alternately with sour milk and soda. Melt chocolate in hot water and add to mixture. Add vanilla extract and bake in two 8″ round cake pans for 30 minutes at 350° F.

Filling For Greek Cake

½ cup sweet milk, ½ cup granulated sugar, 1/3 cup flour, 2 tablespoons butter, 1 sq. bitter chocolate, 1 egg yolk, pinch salt, vanilla extract.

Icing For Greek Cake

White of 1 egg, 2/3 cup powdered sugar, 2 tablespoons butter, 1 sq. chocolate, vanilla extract.

Betty Coates

FUDGE CAKE

1 cup sugar, 1 tablespoon butter, 1 egg, ¾ cup milk, 1 cup flour, 2 teaspoon baking powder, pinch of salt, 1 teaspoon of vanilla, 2 squares chocolate.

Cream butter, sugar and yolk of egg together, add milk, flour, salt and baking powder. Add melted chocoalte, vanilla and last the beaten egg white. Bake at 375°.

Mrs. L. R. Hatton

FUDGE CAKE

½ cup butter, 2 cups granulated sugar, 2 yolks of eggs beaten light, 2 ounces chocolate melted, ½ cup sour milk, ½ cup water, 2½ cups flour, 1 teaspoon soda, 2 whites eggs beaten dry.

Mrs. Harry Shockley.

DEVIL'S FOOD CAKE

1½ cups brown sugar, 1 large tablespoon butter, 1 egg, 1 cup sour cream, 1 tablespoon soda in cream, 2 cups flour, ½ cup cocoa dissolved in hot water. Stir into the cake as soon as dissolved. Bake in one layer and ice.

Mrs. Paul Thorne

NEVER FAIL DEVIL'S FOOD CAKE

½ cup butter (scant), 1½ cups sugar, 2 eggs, 2 squares chocolate, 2 cups cake flour, 1 teaspoon vanilla, ½ teaspoon salt, 1½ teaspoon soda dissolved in 1 cup cold coffee, 1 tablespoon cider vinegar.

Mix as for butter cake. Beat well and add the cider vinegar just before pouring into a large shallow pan. Bake at 360° for 30 or 35 minutes.

Mrs. Otho Simpson

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DEVIL'S FOOD CAKE

2 cups light brown sugar, ½ cup butter, ½ cup sour milk, ½ cup hot water, ½ cup cocoa or 2 squares bitter chocolate, 1 teaspoon soda, 2 eggs, separate yolks and whites, 2½ cups Swansdown cake flour, 1 teaspoon vanilla, pinch salt.

Cream butter, add sugar and cream thoroughly, add beaten egg yolks. Pour hot water over cocoa, add to sour milk, add soda and add to first mixture. Add flour and flavoring and fold in beaten egg whites last.

Claire Easter Moore
Mrs. Anna Leach
Mrs. James Mercer
Mrs. John Shrock

RED DEVIL'S FOOD CAKE

1 cup shortening, 2 cups granulated sugar, cream and add 2 beaten eggs, 3 heaping tablespoons Droste's cocoa. Cream well. 3 cups of cake flour sifted several times with 2 teaspoons soda. Add this to other mixture alternately with 2 cups sour milk. Beat well and add desired flavoring. This makes two (2) large layers.

Mrs. Earle Jacobs Mrs. W. C. Hunter

EASY DARK CAKE

1 egg, 1 cup sour milk, 1 teaspoon soda, 1 cup sugar, ½ cup fat, 1 teaspoon vanilla, 1½ cups flour, 2 tablespoons cocoa, raisins or nuts. Put together and beat until smooth. Bake 35 min. in slow oven.

Mrs. O. J. Thompson

BUTTERSCOTCH SUGARLESS CAKE

Beat together ½ cup shortening and 1 cup white syrup. Mix 2 well beaten eggs, one package butterscotch pudding powder and pinch of salt, adding to syrup and shortening mixture. Add 2/3 cup sour milk or buttermilk. 2 cups cake flour; 1 tablespoon baking powder; ½ tablespoon soda; 1 teaspoon vanilla. Bake in moderate oven about 35 minutes, at 325° F., 2 layers.

Mrs. J. O. Young Mrs. Clyde Sayers Mrs. W. B. Freeland

BURNT SUGAR CAKE

One-half cup butter, 1½ cups granulated sugar, cream; 2 egg yolks, 1 cup milk, 2 cups flour, beat hard; ½ cup burnt sugar syrup, 1 teaspoon vanilla, 1 cup flour, sifted with 2 teaspoons baking powder. Beat hard and add beaten whites of eggs.

Burnt Sugar Syrup: Melt ½ cup granulated sugar over slow fire, stirring constantly, add 2/3 cup boiling water; boil until thick syrup.

Mrs. George Studebaker

HICKORY NUT CAKE

One and one-fourth cups sugar, ½ cup butter, ¾ cup luke warm water, 2 cups flour, 3 teaspoons baking powder, 1 cup nuts (floured), 4 egg whites.

Mrs. Carl Gibson

MARBLE CAKE

White Part: 4 egg whites, 1 cup soft A sugar, ½ cup butter, 1½ cups flour, ¼ cup milk, 1½ teaspoons baking powder.

Dark Part: 4 egg yolks, ½ cup butter, 1½ cups soft A sugar, ½ cup milk, 1½ cups flour, 1 teaspoon cinnamon, ½ teaspoon allspice and cloves, 1 teaspoon nutmeg, 1½ teaspoons baking powder.

Mrs. Will C. Moore

WHITE FRUIT CAKE

Cream 2 cups granulated sugar, 1 cup of butter. Add 1 pound of English walnuts, 2 slices candied pineapple, ½ pound glazed red cherries, ½ pound cocoanut, 1 cup of seeded raisins, 1 cup of milk, 2 teaspoon baking powder, sifted 3 times with 3 cups of flour, whites of 6 eggs folded in.

Mrs. John T. Goodman

GROOM'S FRUIT CAKE

¼ lb. citron; ¼ lb. lemon peel, candied; ¼ lb. orange peel; ¼ lb. cherries; ½ lb. nut meats; ½ lb. dates; ½ lb. pineapple, candied; ½ lb. raisins; ¼ lb. cocoanut; sprinkle ¼ cup flour over all.

Mix 1½ cups flour, 1 teaspoon allspice, ½ teaspoon nutmeg, ½ teaspoon clove, ½ teaspoon salt, 1 teaspoon baking powder.

Cream 1 cup butter; add ½ cup sugar; ½ cup honey. Beat in 5 eggs one at a time .

Combine with sifted dry ingredients and 6 tablespoons orange juice.

When well blended, pour over fruit mixture, mix thoroughly. Line pan with brown paper. Bake at 250° for 4 hours until baked. Pan of water on bottom of oven will prevent cake baking too fast on bottom.

Mary Kellie Helms

FRUIT CAKE

Two cups dark brown sugar, 1 cup butter, 1 cup strong coffee, 5 cups flour (sifted after measured), 1 teaspoon soda, 1 teaspoon baking powder, 4 eggs, well beaten, ½ pound chopped citron, 1 pound seeded rasins, 1 pound currants, ½ pound chopped figs, 1 cup jelly, 1 cup chopped nut meats, 1 teaspoon cloves, ½ teaspoon nutmeg, ½ teaspoon cinnamon.

Line a deep pan with heavy waxed paper. Bake three hours in moderate oven. Turn off heat and leave cake in oven until cold.

Anna Johnson

ORANGE FRUIT CAKE

1 large orange, 1 cup seeded raisins, 1 cup walnuts, ½ cup shortening, 1 cup sugar, 1 egg, 2 cups flour, ¾ teaspoon soda, 1 teaspoon baking powder, ¼ teaspoon salt, ¼ teaspoon cinnamon, ¼ teaspoon allspice, ¼ teaspoon cloves, 1 cup buttermilk or sour milk.

Squeeze juice from orange and remove white from orange peel. Put orange peel, raisins and walnut meats through coarse knife or food grinder. Add orange juice to ground fruits and nuts. Cream shortening, add sugar and cream thoroughly. Add well beaten egg. Sift flour once before measuring. Sift flour, soda, baking powder, salt and spices together and add alternately with milk to creamed mixture. Add ¾ of the fruit and nut mixture to creamed mixture. Bake in 2 bread loaf pans lined with greased wrapping paper. Bake 35 minutes at 350° F., moderate oven. Size of pan—two 9x5″ bread loaf pans.

Frosting For Orange Fruit Cake

Blend 4 teaspoons cream or top milk and 1 teaspoon vanilla into 3 cups confectioner's sugar. Add remaining fruit and nut mixture, grated ring of 1 orange and spread over cooled cake.

Mrs. Marie Gilbreath

LARGE FRUIT CAKE

This cake weighs 16 pounds and when baked in one cake will half fill a medium sized dish pan, which has been fitted with a large baking powder can inverted for a stem. Grease the pan heavily, fit with paper which has been well greased and floured. This will keep cake from forming too hard a crust or burning. Do not bake fruit cake in granite as it makes the crust too hard. If baked in several pans, steam cakes two hours, place in preheated oven and bake slowly until done. If steaming is not practical, bake at the lowest possible temperature with a pan of water in oven. If crust seems somewhat hard, moisten cloth with fruit juice and place in a tight cake box until ready for use.

Ingredients: 1 pound butter, 2 pounds brown sugar, 6 eggs, 1 pint molasses into which is stirred 1 teaspoon soda, 10 cups flour. Into 8 cups of the flour put the following all cut coarsely, 1 teaspoon cloves (powder), 2 teaspoons cinnamon powder, 3 teaspoons baking powder, 2 pounds raisins, 2 pounds currants, ½ pound citron, ½ pound almonds (blanched and split lengthwise) 1 pound figs, ¼ pound candied lemon peel, ¼ pound candied orange peel, ½ pound candied cherries, ½ pound candied pineapple, 1 pound dates, 1 pound English walnuts, 1 cup pecan meats, 1 wine glass water.

Bake five hours very, very slowly . Keep pan of water in oven while baking. (Same recipe can be used with less fruit.

Mrs. John Richardson

FRUIT LOAF

2/3 cup of fat, 1½ cups sugar, ½ cup milk, 3 eggs, 2 teaspoonsful cinnamon, 1 teaspoon cloves, ½ teaspoon nutmeg, 1 teaspoon vanilla, 1 cup chopped dates, 1 cup chopped raisins, ½ cup chopped nuts, 2½ cups flour, 1 teaspoon soda .

Cream fat and sugar. Add rest of ingredients and beat 2 minutes. Pour into loaf pan lined with wax paper. Bake 50 minutes in moderately slow oven.

Mrs. Cal Mills

PRUNE CAKE

½ cup Crisco, 1 cup sugar, 2 eggs, ¾ cup sour milk, 1 1/3 cup flour, 2/3 cup stewed prunes (pitted and put in pieces). ½ teaspoon each salt, soda, cinnamon, nutmeg and baking powder. Cream Crisco and sugar, add beaten eggs, milk and sift dry ingredients together adding last.

Icing

2 cups powdered sugar, ½ teaspoon cinnamon, dash salt, 2 tablespoons butter, 2 tablespoon prune juice, 1 tablespoon lemon juice.

Lelah Drinkwater.

APPLE SAUCE CAKE

1 cup sugar (white or brown); ½ cup shortening; 1 egg; 1¾ cups cake flour (sifted before measuring). Sift a little flour over 1 cup raisins, 1 cup nut meats, sift remainder with ½ teaspoon salt, 1 teaspoon soda, 1 teaspoon cinnamon and ½ teaspoon cloves.

Stir sifted ingredients with sugar and shortening. Add raisins and nuts. Heat one cup thick lightly sweetened applesauce—add and beat well. Bake in moderate oven for 40 to 50 minutes. Spread with caramel icing.

Mrs. A. H. Schwartz

APPLE SAUCE CAKE

½ cup shortening, 1 cup Karo, 1 egg, 1 cup sweetened applesauce, 1 cup raisins or dates or combination of both, ½ cup nuts (pecans), 2¼ cup cake flour, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon salt, ½ teaspoon cloves. Bake in large pan at 350° F oven until done, about 40 minutes.

Madge Wilson Julia Naftzger

RAISIN NUT CAKE

2/3 cup butter, 1 cup brown sugar, ½ cup molasses, 2 eggs, 1 cup sour milk, 1 teaspoon soda, 2½ cups flour, 2 teaspoon baking powder, 1½ teaspoon cinnamon, ½ teaspoon cloves, ½ cup walnut meats, 1½ cups puffed rasins.

Cream butter with brown sugar, add molasses, beaten eggs, sour milk in which has been dissolved the soda. Mix and sift flour, baking powder and spices. Add to this dry mixture the raisins and chopped walnuts. Combine mixture, bake in 3 layers in moderate 375° F. oven for 25 minutes. Cover with favorite icing or whipped cream.

Mrs. Earle Jacobs.

BLACKBERRY CAKE

3 eggs; 2 cups sugar; ¾ cup butter; 1½ cup berries drained; 3 cups flour; 1 cup sour milk; 2 level teaspoons soda; 1 teaspoon cinnamon; 1 teaspoon nutmeg.

Mrs. Lora West

JAM CAKE

1 cup sugar, ¾ cup butter, ½ cup sour milk, 1 teaspoon soda, 1 teaspoon cloves, 1 teaspoon cinnamon, 2 eggs, 1 cup jam, 1½ cups flou r.

Mrs. Dora Seward

BANANA CAKE OR CUP CAKES

2/3 cup shortening; 1¼ cups brown sugar; 2 eggs; 3 medium bananas about 1 cup—mashed fine or run through sieve; 2 cups flour; 1 teaspoon soda; ½ teaspoon salt; 1 teaspoon vanilla; ½ cup sour milk.

Cream shortening and sugar, add eggs and bananas to the mixture. Add flour, soda and salt mixed together. Alternate with sour milk. Add vanilla. Bake in layers or cups. You may use brown or white sugar and add nut meats if desired. This can be used as a cake iced or pudding with lemon sauce or whipped cream.

Mrs. O. C. Phillips
Ellen Wright
Madge Wilson
Mildred Saberton
Geneva Shrock

FEATHER PINEAPPLE CAKE

1½ cups sugar, ½ cup butter, cream butter and sugar gradually, ½ teaspoon extract, ⅛ teaspoon salt, 1 cup crushed pineapple with juice, 2½ cups cake flour, measured and sifted once, 3 level teaspoons baking powder, ¼ cup water, add dry ingredients and water alternately. Fold in 3 egg whites. Bake 1 hour 10 minutes in moderate oven (about 350°).

Mrs. E. H. Moore

BUTTERSCOTCH CAKE (Upside Down)

Dissolve 1 tablespoon butter in iron frying pan. Sprinkle 1 level cup of light brown sugar over butter and ½ cup pecans, set aside. 1 cup sugar, 1 tablespoon butter, 1 egg beaten; 2 cups flour, 1 teaspoon baking powder, 1 cup milk, 1 teaspoon vanilla, pinch salt.

Mix and spread, over butter, sugar and nuts, bake in moderate oven. Turn upside down on plate immediately when removing from oven.

Lelah Drinkwater

SKILLET CAKE

Butter size of egg, ¾ cup brown sugar (in iron skillet), when dissolved, add 4 large apples, sliced; sprinkle with salt and cinnamon and cook slowly. 1 cup granulated sugar, 1 cup flour, ¼ cup water, 2 teaspoons (rounding) baking powder, 3 eggs, beaten separately, add stiffly beaten whites last. Pour batter over apples and bake in oven. Turn out with the carmelized apples on top. Serve with whipped cream.

This is easy and never fails. Try pineapples, peaches, or apricots.

Mrs. Forest Harness.

PEACH UPSIDEDOWN CAKE

Sift 1¼ cups flour once, measure and add 1¼ teaspoon baking powder, ¼ teaspoon salt, ¾ cup sugar and sift together three times. Add 4 tablespoons softened butter. Combine 1 egg well beaten, ½ cup milk and 1 teaspoon vanilla. Add to flour mixture, stirring until all flour is dampened. Then beat vigorously 1 minute. Melt 4 tablespoons butter in 8″ x 8″ x 2″ pan, add 3 tablespoon brown sugar, stir until melted.On this arrange peach slices. Pour batter over peaches. Bake in moderate oven for 50 minutes. Serve with hot vanilla sauce or whipped cream.

Mrs. W. W. Workman

SNOW BALLS

1½ cups sugar, ½ cup butter, 1 cup water, 2½ cups flour, 2 teaspoons baking powder, whites of 2 eggs beaten and added last, 1 teaspoon vanilla.

Bake in very small gem pans and while warm put two cakes together, then make a boiled icing of 2 cups sugar, ½ cup water, boil until forms a soft ball in cold water, then pour over whites of two eggs, 1 teaspoon vanilla and beat. Ice cakes all over and roll in cocoanut making them round like balls. Place on platter to cool not letting them touch.

Mrs. E. H. Bunnell

KISS CAKE

Whites 6 eggs, 2 level cups sugar, 2 tablespoons vinegar, 1 teaspoon vanilla and pinch of cream tartar.

Beat whites until stiff, add cream of tartar and sugar. Beat this for 15 minutes. Then add vinegar and vanilla. Beat this for 15 minutes. Light oven and turn very low. Butter pan and bake 1 hour. Should not brown for at least 30 minutes. Cake will fall in center when cool. Fill with ice cream or whipped cream or fruit and cream.

Mrs. L. R. Naftzger

TEN MINUTE CHOCOLATE CAKE

Sift into bowl 1 cup sugar, 1 2/3 cups cake flour, ½ cup cocoa, 1 teaspoon cinnamon, 1 teaspoon soda, a pinch nutmeg, cloves and salt. With a spoon make a hollow in center of dry mixture and drop two unbeaten eggs, 1 cup of sour milk, ¼ cup melted butter, beat hard and bake in 350° F. oven for 30 minutes.

Mrs. J. E. Reeder

SPONGE ROLL

Add ¼ teaspoon salt to three large eggs, which should be at room temperature, and beat until light and fluffy. Add one cup sugar, in two tablespoon portions, beating after each addition. Add one teaspoon vanilla or lemon extract and three tablespoons water. Blend. Fold in carefully and quickly one cup of sifted cake flour to which ½ teaspoon Royal baking powder has been added and then this sifted three times.

Line jelly roll pan (about 14 by 9 in. top measurement) with waxed paper and grease well. Pour batter in and bake in moderately hot oven (175 degrees) about 18 minutes, or until nicely risen and delicately browned. Quickly turn pan onto damp towel. Remove paper from bottom of cake and roll up and wrap in towel until cool. Unroll and spread with seven minute icing or any filling desired.

Mrs. Raymond Mehlig

ONE MINUTE ICING

2 tablespoons cocoa, 1 cup sugar, ¼ cup milk, 4 tablespoons butter, salt. Mix well and boil one minute.

Mrs. C. O. Haseltine

CARAMEL FROSTING

8 tablespoons brown sugar (or 4 brown and 4 white), 8 tablespoons milk, 4 tablespoons butter.

Boil for 3 minutes or until it starts to thicken. Cool and when cold add powdered sugar until desired thickness.

Ellen Wright

CARAMEL ICING

1½ cups brown sugar, ½ cup water.

Bring to soft ball. Blend 2 scant tablespoons flour and 2 tablespoons butter. Pour syrup over this mixture and beat. Add cream if it hardens.

Mrs. Palmblade

CARAMEL FROSTING

1½ cups brown sugar firmly packed, ½ cup granulated sugar, 1 cup milk, 1 tablespoon butter.

Boil brown sugar, granulated sugar, and milk until syrup forms a soft ball in cold water. Add butter and remove from fire. Cool to luke warm. Beat until thick and creamy and of right consistency to spread.

Mrs. Oscar Lewellyn

CARAMEL FROSTING

2 cups brown sugar, ½ cup boiling water .

Boil for 5 minutes. Then add ½ cup cream and lump of butter and cook to soft ball stage. Remove from stove and add 1 teaspoon vanilla and cool. Then beat to right consistency adding cream if necessary.

Mrs. F. C. Kellie

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BROILED FROSTING

5 tablespoons brown sugar, 3 tablespoons melted butter, 2 tablespoons cream, ½ cup cocoanut or nuts.

Spread this mixture on cake while warm, put under the broiler for 5 minutes or until well cooked over top.

Mrs. D. A. McIntosh.

WHITE FROSTING

Boil together 2 cups sugar, 6 tablespoons hot water and one teaspoon vinegar until the mixture threads. Then pour gradually over the stiffly beaten whites of 2 eggs. Flavor as you like and beat until cold.

Mrs. G. N. Druley

MARSHMALLOW ICING

Two cups sugar, ½ cup water, 1 tablespoon of white syrup, whites of three eggs, 1 teaspoon almond extract.

Method—Boil sugar, water and syrup until the mixture spins a permanent thread of about six inches. Pour slowly over stiffly beaten egg whites. Six chopped marshmallows or two tablespoons of marshmallow cream may be added to this mixture. In this one teaspoon of almond extract.

Mrs. Oscar Smith

FUDGE ICING

3 cups sugar, 3 rounding tablespoons cocoa, 1 cup milk, ½ cup white Karo.

Boil slowly until it forms soft ball in cold water. Add lump butter size of a walnut, vanilla and nuts if desired. Beat until creamy.

Mrs. William W. Workman

UNCOOKED CHOCOLATE ICING

Two cups powdered sugar, 2 tablespoons cocoa, 1 tablespoon butter, ½ teaspoon vanilla. Enough boiling water to mix into the right consistency to spread.

Mrs. F. O. Life

MAPLE ICING

2/3 cup maple syrup and fill remainder of cup heaping full of granulated sugar. Boil the maple syrup and sugar together gently without stirring until it threads from the spoon; turn this mixture slowly in the stiffly beaten white of egg; beat while turning on the hot liquid; continue beating until of the right consistency to spread.

Mrs. C. C. McFann

FIG ICING FOR WHITE CAKE

One-half pound figs, 1 cup raisins. Run through food chopper and steam while making your cake or about half an hour. Beat the white of 1 egg to a stiff froth, add 2/3 cup sugar, and mix with the warm fruit and spread between layers of cake. As this should not be used on a cake which is too rich, the following makes a good combination: ½ cup butter, 1 cup sugar, ½ cup sweet milk, whites of 4 eggs or 2 whole eggs, 2 cups flour, 2 teaspoons baking powder.

Mrs. John Trees

HONEY ICING

1 cup honey, 2 egg whites.

Heat honey until thin, beat egg whites, adding honey slowly in double boiler (over hot water) for 7 minutes or until it stands in a peak. Add 1 teaspoon vanilla or lemon juice or both.

Mrs. Earle Jacobs.

PINEAPPLE ICING FOR CAKE

½ cup sugar, ¼ cup water, yolks 4 eggs. Put in double boiler and cook until thick. Cool. Cream 2 cups powdered sugar and 1 cup butter. Add 1 cup crushed pineapple after drained and 2 beaten whites. Ice pieces of cake separately, completely covering each and place in refrigerator. Use on white cake or angel food.

Mrs. W. P. Huston

FILLING FOR KISS CAKES

One can of peeled apricots, or peaches, or bananas. Heat and run through a sieve.

Custard: Four yolks of eggs, 1 teaspoon of granulated sugar, 1 cup milk. Cook until it thickens. 1 tea cup of whipped cream. Put fruit on kisses, custard on fruit, whipped cream on custard. Serves 6 people.

Mrs. March Haynes

Cookies

ROLLED SUGAR COOKIES

3 cups flour (sifted), ½ teaspoon baking powder, 1 cup Crisco, 1 cup granulated sugar, 1 egg, beaten; 1 teaspoon vanilla, 2 tablespoons milk.

Mix flour and baking powder. Cream shortening and sugar. Fold in beaten egg, vanilla and milk. Roll ⅛" thick and cut. Place on greased baking sheet and bake in moderately hot oven 375° F. about 15 minutes.

Mrs. Truman Kellie

SUGAR COOKIES

1½ cup sugar, 1 cup butter or ½ butter and ½ Spry, 2 eggs, ½ teaspoon salt, ½ cup buttermilk, 1 teaspoon soda, 3 teaspoon baking powder, 1 teaspoon vanilla. At least 5 cups flour (preferably cake flour).

Mix as a butter cake. You may need one more cup of flour but the secret is to have had them in the ice box long enough to thoroughly chill, over night is best, and only bring from the ice box what you can roll at one time. This takes less flour for rolling and makes a better cookie. For variation add cocoanut or finely chopped nuts as you roll them.

Mrs. R. K. Clifford

SOFT SUGAR COOKIES

1 pt. sugar (granulated), 1 pt. brown sugar or honey, 1 pt. melted butter or Crisco (if butter or oleo is used no salt need be added—add salt with other shortening), 1 pt. sour cream, 1 tablespoon soda mixed in cream, 4 eggs, ¼ teaspoon nutmeg, 1 orange (grate rind and 2 tablespoons juice), 5 pints flour to make soft dough.

Nuts or raisins may be added. Stir well and drop with a teaspoon on cookie-sheet. Level with a spatula — sprinkle with sugar and top with raisins or nuts. Bake in 375° F. oven. Makes 75 cookies or more.

Mrs. F. E. Fribley

BROWN SUGAR COOKIES

Two cups of brown sugar, 2 eggs, 1 cup shortening, 2/3 cup of sour milk, 2 heaping teaspoons of baking powder, 1 scant teaspoon of soda, sifted in flour. Roll thin, sprinkle granulated sugar on top, raisin in center. Cut and bake light brown.

Mrs. W. A. Ehrman

BROWN SUGAR COOKIES

2 cups brown sugar, 1 cup lard, 1 teaspoon salt, 2 well-beaten eggs, 1 teaspoon cinnamon, 1 teaspoon nutmeg, ½ cup cold coffee, 1 teaspoon soda. Add to mixture alternately with 3 cups flour, ½ teaspoon baking powder, ½ cup nuts. Add more flour if necessary. Drop from teaspoon to baking tin. Moderate oven.

Helen Ross

VANILLA COOKIES

1 cup brown sugar, ½ cup butter, 2 cups flour, ½ cup sweet milk, pinch salt, 1 egg, beaten light, 1 teaspoon vanilla, 1½ teaspoon baking powder, ¼ teaspoon soda.

Drop on floured pan and bake in quick oven.

Mrs. J. E. Reeder

OVERNIGHT COOKIES

1 cup white sugar, 1 cup brown sugar, 2 eggs, beaten; 1 cup shortening, salt, 3 cups flour, 1 teaspoon soda, 1 teaspoon cream of tartar, nutmeg or any spices, 1 cup nut meats, cut very fine, vanilla, cream sugar and shortening, add eggs, flour, etc. Work into two rolls —put away overnight—slice thinly.

Mary Frances Fawcett Smith

BUTTER SCOTCH ICE BOX COOKIES

4 cups brown sugar, 1 cup butter or lard, 4 eggs beaten, 2 teaspoons cream of tartar, 1 teaspoon soda, 2 teaspoons vanilla, 6 cups sifted flour.

Stir up and make out in rolls. Let stand in ice box 24 hours. Slice thin and bake in hot oven. The mixture may be kept in ice box several days.

Mrs. Earl Jacobs
Mrs. A. H. Schwartz
Mrs. Minnie Hamilton
Mrs. Fricke

FRUIT DROP COOKIES

1 cup brown sugar, 1 cup white sugar, 1 cup butter, 2 eggs, salt, ½ cup hot water, 1 teaspoon soda, 1 cup nuts, 1 cup fruit, 3 cups flour, 1 teaspoon baking powder, heaping. Dates and rasins may be used. Drop by spoonsful on greased sheet.

Helen Springer

DROP CAKES

Break 1 egg in cup and fill with sour cream, pour in mixing bowl and add the following. 1 cup sugar, ½ teaspoon soda, 1½ cups flour, pinch of salt and any flavoring desired.

Mrs. Everett Johnson

BUTTERSCOTCH DROP COOKIES

2 cups brown sugar, 2 eggs, 1 teaspoon soda dissolved in ¼ cup hot water, 4 cups flour, 1 teaspoon mapleine, 1 cup shortening, 1 teaspoon cream tartar, 1 teaspoon vanilla.

Mix the above ingredients thoroughly and drop from teaspoon onto a greased pan and bake. Mrs. Harry Hubler.

ORANGE DROP CAKES

1½ cups brown sugar, 1 cup sour milk, 1 teaspoon soda, 3 teaspoons baking powder, 1 cup shortening, 4 cups flour, 2 eggs, 1 pinch salt, 1 orange ground in meat grinder.

Drop by teaspoon on well greased cookie pan leaving space to spread. When cool, ice with 1 orange ground fine and thickened with confectioners sugar. Mrs. J .E. McKee.

RAISIN COOKIES

Two cups brown sugar, 1 cup shortening, 1½ cups raisins, 1 cup of nut meats if wanted, 2½ cups of flour, 2 eggs, 1 teaspoon of soda, 1 cup of coffe. Drop by spoonsful in pans. Bake in quick oven.

Mrs. W. H. Shafer

NUT DROP COOKIES

1½ cups sugar (scant) ; 1 cup butter, 3 eggs, 2 cups flour, 1 cup chopped nuts, 1 cup raisins, chopped, 1 small teaspoon soda dissolved in a little hot water, a pinch of salt and a little nutmeg.

Mrs. A. M. Rusher

FILLED COOKIES

One cup sugar, ½ cup shortening, 1 egg, ½ cup milk, 3½ cups flour, 4 teaspoons baking powder, 1 teaspoon vanilla. Mix, roll thin and shape. Put cookies in pan, place little of mixture on top, not allowing to spread to edge and place another cookie on top and bake.

Filling: 1 cup chopped raisins, ½ cup sugar, 1 teaspoon flour or more, a little water, cook until thick, stirring carefully as it burns easily. Mrs. M. E. Louth

CORN FLAKE MACAROONS

Beat 1 egg white until stiff. With a fork beat in 1 cup brown sugar and 1 tablespoon flour. Add one cup corn flakes, and nut meats. Drop on greased cookie sheet and bake in moderate oven.

Mrs. J. S. Worthington

POST BRAN COOKIES

One-fourth cup butter, ½ cup sugar, ¾ cup flour, 1 teaspoon baking powder, ¼ teaspoon salt, ¼ teaspoon cloves, ½ teaspoon cinnamon, ¼ teaspoon allspice, ¼ cup walnuts, 1 egg, ½ cup raisins, 1 cup post flakes, ¼ cup milk.

Mrs. George Musgrave

CUP CAKES

One cup sugar, 1½ cups flour, 2 level teaspoons baking powder, sift 5 times. Break egg in measuring cup, fill half full with melted butter; fill up with milk. Beat into flour and sugar 5 minutes. Fine. Loaf or gem pans.

Mrs. John Sumption

HERMITS

1 cup shortening, 2 cups brown sugar, ½ cup cold coffee, 3½ cups general purpose flour, 1½ cups seeded raisins, 2 eggs, 1 teaspoon soda, 1 teaspoon salt, 1 teaspoon nutmeg, 1 teaspoon cinnamon, 1 cup broken nut meats.

Cream shortening, add sugar gradually. Add well beaten eggs and coffee, sift flour before measuring. Dredge raisins in ½ cup flour, sift the remaining flour and other dry ingredients. Add to mixture, add floured raisins and nuts. Drop by spoonfuls on greased baking sheet. Bake from 8 to 10 minutes in hot oven. Makes 4 dozen cookies.

Mrs. Edwin Martin

OATMEAL COOKIES

One cup sugar, 1 cup butter, 2 eggs, 4 tablespoons sweet milk or 6 tablespoons of sour milk, 2 cups flour, 1 cup oatmeal, 1 teaspoon of soda, 1 teaspoon cinnamon, ¼ teaspoon cloves 1 cup raisins chopped, or 1 cup nuts and raisins mixed.

Mrs. Robert Hamp Mrs. E. E. Robey

OATMEAL COOKIES (4 doz.)

Two-thirds cup fat, 1 cup brown sugar, 2/3 cup white sugar, 2 eggs, 1 cup raisins, 2 teaspoons cinnamon, ½ teaspoon cloves, ½ teaspoon salt, 1 teaspoon vanilla, 1 cup oatmeal flakes, 2 cups flour, 1 scant teaspoon soda.

Cream fat and sugar and add rest of ingredients. Will be very stiff but drop from spoon on greased pan and bake in moderate oven about 12 minutes.

Stella Trees

OATMEAL COOKIES

½ cup butter, 1 cup light brown sugar, 2 eggs, 1 teaspoon cinnamon, salt. Beat all until light . 1 teaspoon soda dissolved in 1 tablespoon hot water, 1½ cups flour, 1½ cups rolled oats, 1 cup raisins. Drop on greased pan. This makes 40 cookies.

Mary McKay Mary Lois Byers

SORGHUM COOKIES

½ cup fat; 1 cup sorghum; 1 egg, beaten; 2¼ cups sifted flour; ½ teaspoon soda; ½ teaspoon salt; 1 teaspoon flavoring; ½ cup nuts.

Cream the fat, add the sorghum mixed with the beaten egg, and beat well . Add the sifted dry ingredients and flavoring. Drop by teaspoonfuls onto a greased baking sheet, allowing room for the cookies to spread. Bake to a golden brown in a moderate oven.

Mrs. J. O. Young

OLD TIME GINGER COOKIES

2 cups sugar (1 granulated, 1 brown), 1 cup sorghum, 1 cup shortening, 1 tablespoon soda. Heat this all together, then let cool and add the following:

3 eggs, 1 tablespoon ginger, 1 tablespoon cinnamon, 4 tablespoons warm water, 2 teaspoons of baking powder. Flour to stiffen. Bake.

Mrs. Alice Colescott

DOUBLE TOLL HOUSE COOKIES

1½ cups sifted flour, 1 teaspoon soda, 1 teaspoon salt, 1 cup lard or shortening, ¾ cup brown sugar, ¾ cup white sugar, 2 eggs, unbeaten, 1 teaspoon hot water, 1 cup nut meats, 1 package chocolate chips, 2 cups rolled oats, 1 teaspoon vanilla.

Mix shortening, sugar, then egg, then dry ingredients, rolled oats, chips, nut meats and vanilla.

Bake 12 to 15 minutes at 375° F.

Mrs. E. P. Miltenberger.

CHOCOLATE BROWNIES

½ cup shortening, 1 cup sugar, 2 eggs, ¾ cup Gold Medal flour, ¼ teaspoon salt, ¼ teaspoon soda, 2 squares chocolate, 1 cup nutmeats, 1 teaspoon vanilla.

Cream shortening and add sugar gradually, add well beaten eggs. Sift flour once before measuring. Mix dry ingredients and add to creamed mix, add melted chocolate. Stir in nuts and vanilla. Spread in greased pan 8x11", having mixture about ¼" thick. Bake 30 minutes in 325° oven.

Mrs. A. P. Chester

FUDGE SQUARES OR BROWNIES

1½ cups flour, ½ cup shortening, 2 cups sugar, 4 ounces bitter chocolate, melted, 4 eggs beaten together, 1 teaspoon vanilla, ¼ teaspoon salt, 1½ cups nuts broken.

Line shallow pan with oiled paper, bake at low temperature about 30 minutes. (Should be consistency of fudge, not cake). Turn out and cut while hot.

Morna Knipe

BROWNIES

2 eggs beaten together, 1 cup sugar, 2 heaping tablespoons cocoa, ½ cup butter melted, 1 scant cup Swansdown flour, ½ cup nuts. Put in greased pan and spread quite thin. Bake in a warm slow oven 15 or 20 minutes. Cut while warm and sprinkle with powdered sugar.

Mrs. Rex Garritson Mrs. John Goodman.

CHOCOLATE COOKIES

2 squares chocolate and ½ cup milk. Cook and cool. Add 1/3 cup melted butter, 1 well beaten egg, 1 cup brown sugar, 1 teaspoon baking powder, 2 cups flour (scant), 1 cup walnut meats. Bake.

Icing

½ egg beaten, 1½ cups pulverized sugar, 2½ teaspoons cream, 1 square melted chocolate.

Mrs. L. Lacey

CHOCOLATE CAKES

One cup sugar, ½ cup butter, 2 squares of bitter chocolate, 2 eggs, separate and fold whites in, 1 cup of nuts, 1 pinch of salt, 1 cup of flour, 1 spoon vanilla. Drop from spoon in pans.

Mrs. C. N. Hodgin.

POST TOASTIES CLUSTERS

Melt 1 pound of Hershey's milk chocolate in double boiler. Add enough corn flakes to be stiff. Drop off spoon on waxed paper. Put in cool place to harden. Nuts may be added if desired.

Geneva K. Shrock

CHOCOLATE MACAROONS

Whites of 3 eggs beaten, ½ pound powdered sugar, ½ cup cocoa, 1 tablespoon flour, 2 teaspoons vanilla or almond, ½ pound cocoanut.

Mix in order given and bake about 10 minutes in 350° oven.

Mrs. L. E. Smith

MRS. OXNAM'S LACE COOKIES

1 cup light brown sugar, 1 whole egg, 8 level tablespoons flour, 1 teaspoon baking powder, 1 cup walnuts.

Drop on greased baking sheet in small quantities and bake in moderate oven. Remove from baking sheet while warm.

Mrs. John Richardson.

DATE STICKS

One cup flour, 1 cup nuts, cut small, 1 package dates, ½ teaspoon baking power, 2 eggs, well beaten, 1 cup sugar, 2 tablespoons cold water, 1 teaspoon vanilla.. Spread thin in shallow pan and bake about 35 minutes. Cut in strips and roll in powdered sugar.

Mrs. D. C. Springer

DATE STICKS

Three eggs, 1 cup granulated sugar, 1¼ teaspoons baking powder. 1 cup flour, 1 cup dates, 1 cup nut meats, pinch salt and flavor to taste. Grind dates. Beat eggs, sugar, flour, salt and baking powder. Add nuts and dates. Spread one inch thick and bake quickly on greased tin. Cut in squares and roll in powdered sugar. If too dry, add 2 teaspoons water to dates and place in double boiler for a few minutes.

Mrs. Agatha Danitz Mrs. G. D. Thatcher

Compliments

of

A FRIEND

DATE BARS

¼ cup butter, 2/3 cup sugar, 2 eggs, 1 cup flour, pinch salt, 1 cup dates, cut fine, 1 cup chopped nuts, 1 teaspoon Royal baking powder.

Butter pan well and flour, bake in slow oven. When done, cut in strips and roll in powdered sugar.

Mrs. E. U. Powell Helen Ross

PEANUT BUTTER COOKIES

½ cup Crisco, ½ cup brown sugar, ½ cup white sugar, 1/2 cup peanut butter, 1½ cups flour, 1 teaspoon soda, sift together, 1 egg, 1 teaspoon vanilla, pinch of salt.

If mixture is too dry, add 2 or 3 tablespoons cream or milk. Roll into balls between palms and press down with fork tines and criss cross with fork. Bake in medium oven 10 to 12 minutes at 375°. Makes 4 dozen.

Mrs. Lewis Greving Mrs. Fred Morrison Lena Moulder

PEANUT BUTTER COOKIES (Sugar Saving)

Source: American Red Cross

½ cup shortening, ½ cup peanut butter, ¼ cup brown sugar, ¼ cup white sugar, ½ cup light corn sirup, ½ teaspoon vanilla extract, 1 egg, 2 cups sifted flour, 2 teaspoons baking powder, ½ teaspoon salt.

Cream together shortening, peanut butter and sugars. Add corn sirup gradually, mixing well. Add vanilla extract. Add egg and beat until light and fluffy. Sift together flour, baking powder and salt. Add to creamed mixture. Mix well. Shape dough into round balls, the size of marbles. Place on baking sheet and flatten with tines of fork. Bake in moderate oven (375° F.) 12 to 15 minutes. Yield: 3½ doz. 2-inch cookies.

SPICED APPLE SAUCE COOKIES

½ cup shortening, 1 cup sugar, 1 egg, 2 cups flour, ½ teaspoon salt, ½ teaspoon soda, ¼ teaspoon cloves, ½ teaspoon cinnamon, 1 teaspoon baking powder, 1 cup thick unsweetened applesauce.

Cream shortening, add sugar gradually, whip in egg. Mix and sift dry ingredients and add alternately with applesauce. Drop from teaspoon on greased cookie sheet. Bake in moderate oven, 350° F.

Mrs. Russell Ray

MEXICAN WEDDING CAKES

1 cup shortening, 2 cups flour, ¼ teaspoon salt, ¼ cup sugar, 1 teaspoon vanilla, 1 oz. (½ cup) pecan meats.

Blend together. Flatten in small patties on a cookie sheet. Bake 10-12 minutes. Let cool slightly, dip in powdered sugar.

Mrs. Ershel Pence Mrs. Ray Wright

DREAM BAR

½ cup butter or margarine, ½ cup brown sugar, 1 cup flour.

Cream together and spread in ungreased pan and bake 10 minutes in 350° F. oven. While this is baking mix the following:

2 eggs, 2 cups brown sugar, 1 tablespoon flour, ½ teaspoon baking powder, 1 cup chopped nuts, 1 cup cocoanut.

Pour over first part and bake 20 minutes at same temperature.

Ella Bogue

CARAMEL SQUARES

1 cup butter or Spry and 2 cups brown sugar. Melt together and let cool.

Add to above mixture 2 beaten eggs; 2 cups flour; ½ teaspoon salt, 2 teaspoons baking powder, 1 teaspoon vanilla, ½ cup nuts. Mix well. Pour in square greased pan 8x8″. Bake about 35 minutes in 350° oven. Cut in squares.

Arvilla Hutto

LADY FINGERS (about 30)

Sift ½ cup powdered sugar. Beat until stiff and lemon colored one whole egg and 2 egg yolks. Sift before measuring 1/3 cup cake flour. Resift 3 times. Whip until stiff the 2 egg whites and add ⅛ teaspoon salt. Fold sugar gradually into egg whites. Beat mixture until it thickens again. Fold in the egg yolk mixture and ¼ teaspoon vanilla. Add flour and shape dough in oblongs on ungreased paper in pan or small muffin pans. Bake in moderate oven 375° for about 12 minutes.

Mrs. John Louth

ROLLED FRUIT COOKIES

2 cups brown sugar, 1 cup shortening, 3 eggs, 4 cups flour, 1 teaspoon soda, ½ teaspoon salt, 1 teaspoon cinnamon.

Mix well, roll out into flat sheet. Spread with cooked filling and roll up. Slice in ¼″ slices and bake.

Filling

1 lb. raisins or dates (½ lb. each), ½ cup nut meats, ½ cup sugar, ½ cold water. Cook until a paste.

Eos Richardson

Coffee Cake, Gingerbread, Doughnuts

SOUR CREAM COFFEE CAKE

2 eggs, pinch salt, 2/3 cup sugar, 1 cup sour cream or milk, ½ teaspoon soda, 2 cups flour, 1 teaspoon baking powder, 2 tablespoons melted butter.

Bake in pan 14 by 10 inches. Put melted butter on dough also ½ cup sugar mixed with 2 teaspoons cinnamon. Chopped nuts if desired. Bake at 400° ½ hour.

Mrs. W. D. Parr Mrs. B. J. Hubbard Mrs. H. Moulder

COFFEE CAKE

Two cups flour, ½ teaspoon salt, 2 tablespoons sugar, 4 teaspoons baking powder (level), 2 tablespoons shortening, ½ cup milk. Spread in a shallow pan and mix 2 tablespoons flour, 1 tablespoon cinnamon, 4 tablespoons sugar, 4 tablespoons shortening and spread on top and bake.

Mrs. Ernest Hunt

STREUSEL COFFEE CAKE

1½ cups flour, ¾ cup sugar, ¼ cup shortening, ½ cup milk, 3 teaspoons baking powder, ¼ teaspoons salt, 1 teaspoon vanilla.

This makes a stiff dough.

Filling: ½ cup brown sugar, 2 tablespoons flour, 2 tablespoons melted butter, 2 teaspoons cinnamon, ½ cup chopped nuts.

Mix sugar, flour and cinnamon. Blend with melted butter and stir in nuts. Pour half cake batter in cake pan and cover with half the filling. Add rest of dough and top with remainder of filling. Bake 20 or 30 minutes in medium oven.

Janet M. Hicks

CRUMB COFFEE CAKE

2 cups sifted flour, 3 teaspoons baking powder, ¼ cup sugar, ¾ teaspoon salt, ¼ cup butter, ¾ cup milk, 1 egg, well beaten, 1 tablespoon butter, 1 tablespoon flour, 2 tablespoons brown sugar, ½ teaspoon cinnamon, 2 tablespoons fine dry crumbs.

Sift flour once and measure two cups. Add baking powder, sugar, and salt and sift again. Cut in ¼ cup butter until the mixture resembles fine meal. Beat egg well, add milk and combine with dry ingredients, mixing only until all the flour is dampened. Spread in an eight-inch square pan which is at least two inches deep. Melt butter, remove from heat, add brown sugar, flour, cinnamon, crumbs, and mix to crumb consistency. Sprinkle over the top of the dough and bake in a 375° F. oven for 30 to 40 minutes, or until done. Serves 8.

Vera Fee Rayl

DATE COFFEE CAKE

½ cup oleo (or butter), 2 cups light brown sugar, 2 cups flour. Mix above by hand and take out ½ cup. To the remainder add the following:

2 eggs, 1 cup sour milk, 1 level teaspoon soda, ½ cup nut meats, 1 cup chopped dates.

Put in a shallow greased pan and sprinkle the half-cup of mixture on top with a little cinnamon. Bake in moderate oven 325° a light brown.

Mrs. Claire C. Hanson

MARMALADE LATTICE COFFEE CAKE
(Can Double As Dessert)

Sift together 2 cups sifted flour, 3 level teaspoons baking powder, ¼ teaspoon salt. Cream together ½ cup shortening, ¼ cup sugar. Add and mix well 1 egg beaten, and ½ cup milk.

Spread 2/3 of the dough in a greased pan 7" by 11". Spread with marmalade. Roll remaining dough ¼ inch thick. Cut in ½ inch strips. Lay diagonally across marmalade in lattice style. Tuck ends of strips down on sides of cake. Bake in moderate oven 325° about 30 minutes.

Mrs. Claire C. Hanson

QUICK COFFEE CAKE

Mix in one bowl in order given: 1 cup flour, ½ teaspoon salt, ½ teaspoon cinnamon, 3 teaspoon baking powder (level), ½ cup milk, 1 egg, 4 tablespoons melted butter. Pour into long pan. Sprinkle top thickly with sugar and cinnamon and ground nuts. Bake 20 minutes.

Mrs. J. E. Reeder

ICE BOX DOUGHNUTS

Mix 2 cups flour, 3 level teaspoons baking powder and ½ scant teaspoon soda. Combine with ½ cup sugar, 4 level tablespoons Crisco, creamed. Put 1 egg beaten in cup and fill up with milk. Fold all together and chill in ice box. Makes a soft dough. Fry in deep fat as wanted.

Mrs. Palmblade

POTATO DOUGHNUTS

3 eggs well beaten, 1 1/3 cups granulated sugar, 6 tablespoons melted lard, 1 cup mashed potatoes, ½ teaspoon soda dissolved in ¾ cup of sour milk, ½ teaspoon salt, 4 level teaspoons baking powder, 2 teaspoons vanilla and 4½ cups flour.

Miss Ruth Colescott

POTATO DOUGHNUTS

Three potatoes size of an egg, ½ tablespoon butter, 2 eggs, 1 cup sugar, ½ cup sweet milk, 3 cups flour, 2 teaspoons baking powder.

Boil potatoes and mash while hot, adding the butter. When slightly cool, add the well beaten eggs and sugar. Mix with other ingredients, roll thin, cut and fry in deep fat.

Mrs. W. G. Lawrence

DOUGHNUTS (Sour Milk)

3 eggs, 2 cups sugar, 2 tablespons melted lard, 1 pint buttermilk, 1 teaspoon baking soda, 1 teaspoon Royal baking powder, ½ teaspoon salt and enough flour to make a soft dough.

Mrs. Mary E. Templin

DOUGHNUTS (Sweet Milk)

2 eggs, 1 cup granulated sugar, 1 cup sweet milk, 4 tablespoons melted butter, 3 teaspoons baking powder, 1 teaspoon salt, 1 tablespoon extract, 5 cups of flour. Roll out and fry in deep fat.

Mrs. Rebecca Shauman

GINGERBREAD (Southern)

2 eggs, ¾ cup brown sugar, ¾ cup Brer Rabbit molasses, ¾ cup melted shortening, 1 cup boiling water, 2½ cups flour, 2 teaspoons soda, 2 teaspoons ginger, 1½ teaspoons cinnamon, ½ teaspoon cloves, ½ teaspoon nutmeg, ½ teaspoon baking powder.

Add beaten eggs to sugar, molasses and melted shortening, then add dry ingredients which have been mixed and sifted, lastly the hot water. Bake in a shallow pan. Serve with whipped cream.

Geneva K. Shrock

SOFT GINGER BREAD

One-half cup of sugar, 1 cup of heavy molasses, ½ cup butter, 1 teaspoon each of ginger, cinnamon and cloves, 2 teaspoons soda, dissolved in one cup of boiling water, 2½ cups of flour. Add 2 well beaten eggs the last thing before baking in slow oven 325° for 35 minutes.

Mrs. J. E. Reeder Mrs. Harry Gray Mrs. Knepple Grace Ayers

OLD RELIABLE GINGER CAKE

1 cup molasses, 1 cup brown sugar, ½ cup lard, 2 eggs, 1 teaspoonful ginger, 2 teaspoonsful soda in a cup of cold water, 1 quart flour sifted three times.

Mrs. M. E. Woodard

Ice Cream and Frozen Desserts

ICE CREAM — HAND FREEZER (½ gallon)

¾ cup sugar, 2 tablespoon cornstarch, 1 cup sweet milk, 2 egg yolks.

Mix these and cook in top of double boiler until thick. Add 1 pint cream, 2 egg whites beaten stiffly, 1/16 teaspoon salt, 2 tablespoons vanilla.

Pour into freezer when cool and freeze.

Mrs. John O. Richardson

UNCOOKED FRUIT ICE CREAM — FOR FREEZER

Juice of 2 oranges and 1 lemon, 1 quart milk, 2 cups sugar, ½ pint cream, ¼ teaspoon vanilla.

Squeeze juice of fruit — add sugar. Let stand 2 hours. Add milk, cream and vanilla. Freeze.

Mrs. A. H. Schwartz

PEACH ICE CREAM

1 cup fresh peach pulp, 2 tablespoons sugar, 1 tablespoon lemon juice, 2/3 cup condensed milk, ½ cup water, ¼ teaspoon almond flavoring, 1 cup whipping cream.

Combine peach pulp, sugar and lemon juice. Mix condensed milk and water and combine with first mixture. Add flavoring. Whip cream until it begins to thicken, then fold in. Turn into freezing tray and freeze in automatic refrigerator with temperature control set at coldest point. Stir frequently during freezing. Approximate yield: Six portions.

PEPPERMINT ICE CREAM

½ pound peppermint stick candy, 1 cup milk, 17 marshmallows. Dissolve the above in milk in top of double boiler. Cool. Add 1 pint of whipped cream. Stir once during freezing process.

Geneva Shrock

TUTTI-FRUITTI ICE CREAM

23 marshmallows, 1½ cups milk, melt in top of double boiler, cool. Add 1 teaspoon vanilla, 1 cup pineapple (crushed), not juice, ½ cup maraschino cherries and ½ pint whipped cream. Freeze. Stir once during freezing process.

Geneva K. Shrock

CHOCOLATE ICE CREAM

2 eggs, ½ pint cream, 1 small can of Hershey's chocolate syrup. Whip cream, and eggs, beat well, and add syrup. Put in tray and freeze.

Mrs. Grafton O. Charles

VANILLA ICE CREAM

By Good Housekeeping Institute

½ cup sugar, pinch salt, 1 1/3 cups top milk, 2 eggs separated, 1 cup heavy cream, 1 teaspoon vanilla.

Dissolve sugar and salt in top milk. Beat egg yolks until thick and whites until stiff. Beat cream until thick, but not stiff. Combine all ingredients and freeze, stirring every 30 minutes until it holds its shape. Serves 6.

For fruit ice cream, substitute 1 cup of any following fruits for top milk, strained orange juice, sieved drained apricots, sieved bananas, crushed pineapple or raspberries.

Macaroon ice cream: Add ½ to ¾ cup macaroon crumbs before freezing.

Peanut brittle ice cream: Substitute 1 cup ground peanut brittle for the sugar.

BANANA ICE CREAM

12 marshmallows cut in pieces, ½ cup boiling water, 2 teaspoons lemon juice (or 1 teaspoon lemon extract), 2/3 cup mashed bananas (2 medium sized bananas), 1 cup heavy cream, whipped.

Melt marshmallows in hot water and add lemon. When cool add the banana pulp and whipped cream and pour into freezing tray. Freeze at coldest point two hours. 5 or 6 servings.

Mrs. T. A. Hanson

MAPLE MOUSSE

One cup maple syrup, yolks of four eggs, one pint of cream whipped.

Beat yolks of eggs until light. Cook with syrup in double boiler fifteen minutes, stirring constantly. Beat until cold; add whipped cream; pack in ice five hours, or in refrigerator, beating twice as it freezes. (Serves 10).

Mrs. J. A. Kautz Mrs. J. E.Reeder

ICE CREAM FOR ELECTRIC REFRIGERATOR

1 cup milk, 12 marshmallows, 1 egg, 1 cup of whipping cream. Scald milk, add marshmallows and beaten egg and stir over fire until the marshmallows are dissolved. When cold, whip cream and stir in. Put in the drawer and freeze stirring every thirty minutes until frozen.

Mrs. V. E. Vaile

CHOCOLATE ICE CREAM

(Serves 8)

Soften: 1 envelope Knox Gelatine in ½ cup cold water. Dissolve over hot water. Combine: 3 cups light cream, ½ cup evaporated milk, ¾ cup sugar.

Add gelatine and stir until sugar is dissolved. Let this stand. Melt over hot water: 2½ squares unsweetened chocolate. Add slowly: 1/3 cup sugar, 1/3 cup water.

Add cream mixture to chocolate syrup and stir until blended.

Continue cooking over hot water until thick, stirring constantly. Add cream mixture to chocolate syrup and stir until blended.

Add: 3 teaspoons vanilla. Pour into refrigerator trays. When mixture has frozen one inch in from edge, remove to a chilled bowl and beat until smooth. Return to trays and continue freezing.

MOCHA PECAN ICE CREAM

(Serves 6-8)

Soften 1 envelope Knox Gelatine in ¼ cup cold milk. Let this stand. Make fresh: ½ cup strong coffee. Add gelatine to hot coffee and stir until dissolved. Melt over hot water: 1 square chocolate. Add coffee, stirring constantly, until smooth. Add ¾ cup sugar, ¼ teaspoon salt, 1¼ cups milk, 2 cups light cream, 1½ teaspoons vanilla.

Pour into refrigerator trays. When mixture has frozen about one inch in from edge of trays, remove to a chilled bowl and beat until smooth.

Fold in: 1 cup unsalted pecans, broken into pieces. Return to trays and continue freezing.

BUTTERMILK SHERBERT

2 cups buttermilk, ½ cup sugar, 1 cup crushed pineapple, 1 egg white beaten, 1½ teaspoons vanilla. Combine milk, sugar and pineapple mixing well. Place in tray and freeze to mush. Empty into bowl, add egg white and vanilla. Beat until fluffy and freeze.

Stella Trees

PINEAPPLE SHERBERT

No. 2 can crushed pineapple, 1½ cups evaporated milk, 1 cup sugar, ½ cup pecans, few grains salt, ½ cup water, 2 tablespoons lemon juice, juice of one orange, 1 bottle red cherries. Chill milk, add sugar, salt and juices and nut meats. Place in electric refrigerator pans for 3 hours.

Mrs. Madge Ellis

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PINEAPPLE SHERBERT

24 marshmallows, 1½ cups milk, 1 can crushed pineapple, ½ pint whipping cream.

Melt marshmallows in milk, cool, add pineapple, juice and all, then add whipped cream. Freeze. Stir once during freezing process. Pineapple should be chilled before adding to mixture.

Geneva K. Shrock

PHILADELPHIA SHERBERT

One quart milk, 2 cups sugar; freeze one-half. Add juice of 2½ lemons, ½ rind lemon, ½ orange (juice) and ¼ orange rind, white of one egg and ½ pint of cream.

Mrs. Carl Gibson

CRANBERRY SHERBERT

1 lb. (4 cups) cranberries, 2 cups boiling water, 1 teaspoon unflavored gelatine, ¼ cup cold water, 2 cups sugar, 1 pint ginger ale.

Cook berries until skins pop, press through a strainer. Add gelatine softened in cold water. Add sugar, stir until dissolved. Cool —then add gingerale, freeze to mushy consistency. Put in bowl and beat. Freeze in tray or paper cups.

Ellen Wright

CRANBERRY FRAPPE

1 quart cranberries, 1 quart water, 2 cups sugar, 2 lemons, 1 No. 2 can crushed pineapple, 1 egg white beaten stiff, few grains salt.

Cook cranberries in the water for 5 minutes or until they stop popping. Strain, add sugar, salt, and bring to boiling point. Cool, add lemon juice and pineapple. Place in freezing tray. When partially frozen, remove from tray, beat, then fold in egg white. Replace in refrigerator unit and stir at hour intervals until frozen. Serve in sherbert glasses with the meat course.

Mrs. John Ellis Fell

LEMON SHERBERT

1 cup granulated sugar, scant, 1/3 cup lemon juice, 1 lemon, grated rind only, ¼ teaspoon lemon extract, 1 pint milk.

Combine sugar, lemon juice, lemon rind and flavoring. Add milk and stir until sugar is thoroughly dissolved. Pour into freezing tray and freeze firm. Remove to chilled bowl and beat until light and foamy. Remove quickly to freezing tray and freeze firm.

Mrs. Idabelle Ford James Mrs. H. M. Rhorer

ORANGE ICE

Juice of 3 oranges, juice of 3 lemons, 1 package Knox gelatine, 2 cups sugar.

Dissolve gelatine in 1/3 cup cold water and fill cup full of hot water. 2 cups cold water. Mix all together and put in freezing tray. When beginning to freeze beat with egg beater and stir often while freezing.

Arvilla Hutto

APRICOT SHERBERT

1 cup apricot pulp, 1 cup apricot juice, ¼ cup sugar, juice of ½ lemon, 1 cup top milk or cream, whites of 2 eggs, beaten.

Boil apricot juice, sugar and lemon juice for 10 minutes. When cool, mix with pulp and freeze in tray. When frozen, remove from tray and whip. Add top milk and beaten egg whites and freeze. Stir several times while freezing. Mrs. Robert Arnett

STRAWBERRY SHERBERT

Boil 2 cups sugar with 1 quart water rapidly for 20 minutes, 1 teaspoon Knox gelatine softened in 3 tablespoons cold water and add to the syrup. Stir until gelatine is dissolved. Chill and add 2 cups strained strawberry juice and the juice of 1 lemon. Freeze as usual.

Mrs. James Wells, Jr.

FRENCH CARAMEL PARFAIT

Three-fourths cup sugar, carmelized, 1 pint scalded milk, 2 egg yolks, ½ cup sugar, 1 pint whipping cream, 1 teaspoon vanilla, 2 egg whites, beaten stiff. Dissolve carmelized sugar in scalded milk. Combine it with the egg yolks and sugar to make a custard. Add the cream, vanilla and egg whites. Pour into a freezer and let stand for three hours in equal parts of ice and salt.

Mrs. Thomas C. Scott

FRENCH CAFE PARFAIT

One-half cup coffee, 1 cup cold water, ½ cup granulated sugar, 2 egg yolks, 1 pint whipping cream. Steep the coffee in the water and simmer until reduced to half the amount. Strain it over the egg yolks, well mixed with the sugar, and cook in a double boiler until thick and smooth. Add the cream which has been beaten to a stiff consistency. Pour into a freezer and let stand for three hours in equal parts of ice and salt. Mrs. Thomas C. Scott

FROZEN LEMON PIE (With Milnot)

Two large or 3 small egg yolks, ½ cup sugar.

Cook in double boiler 5 to 7 minutes, stirring constantly and cool. Add juice of 1 lemon, ¾ cup of Milnot whipped and egg whites beaten with 2 tablespoons sugar.

Roll vanilla wafers and line refrigerator tray with crumbs. Pour in mixture, cover with crumbs and freeze—hard.

Mrs. Thomas L. Knipe

FROZEN LEMON PUDDING

4 egg yolks, ½ cup sugar, juice of 2 lemons. Cook together and cool.

4 egg whites, 4 tablespoons sugar. Beat eggs with sugar until stiff.

1 cup whipped cream, 1 lb. vanilla wafers.

Add second mixture to first when cool. Fold in 1 cup whipped cream. Crumb vanilla wafers and line refrigerator pan with them. Pour in mixture and top with more crumbs. Freeze.

Mary Kellie Helms

FROZEN PIE

½ cup pineapple juice, ½ cup sugar, 3 egg yolks, dash salt. Cook until thick then cool. Beat egg whites, add ½ cup cream, 2 tablespoons sugar. Combine mixture, pour over crushed vanilla wafers. Place in freezing tray. Maraschino cherries may be added to give color. This may be made several hours before time to serve.

Mrs. Harry W. Trueblood

Candy

FONDANT

Fondant is the basis of all French candies and is used for centers of chocolate creams, for stuffing dates, mixed with nuts and may be colored with any vegetable color and flavored with lime, orange, peppermint, black walnut, etc.

4 cups granulated sugar, 2 cups cold water, 1 teaspoon cream of tartar, pinch of salt.

Place sugar and water on fire, stir slowly until sugar is all melted and wash down with damp cloth any grains of sugar on side of pan, then add cream of tartar, mixed with 1 teaspoon water. Heat, boil rapidly until thermometer registers 238 or forms a very soft ball. Remove from fire, add salt and cool. When almost cold, beat until white and thick, then knead with hands. Place in bowl and cover with damp cloth — do not let cloth touch the candy. Let ripen a few days and use.

Wanita Fredrick Hughes

CHOCOLATE FONDANT

While kneading, work in melted chocolate, melted in double boiler. Drop fondant to be coated into chocolate and with fork push it below chocolate, draw across edge of vessel and drop on waxed paper.

Wanita Fredrick Hughes

CHOCOLATE DATES

Split and remove stones. Fill with fondant then close and dip into melted chocolate.

Wanita Fredrick Hughes

FONDANT DIPPED NUTS

Melt some fondant in the double boiler, drop nuts in, one at a time, same as above. Candied or dried fruits may be dipped. White grapes are especially nice.

Wanita Fredrick Hughes

DIVINTY OR SEA FOAM

Two cups granulated sugar, ½ cup Karo syrup, ½ cup boiling water, 1 cup nuts, 1 egg white. Boil until syrup hairs or makes soft ball in cold water. Have ready the stiffly beaten white—pour in the syrup and beat until it begins to set, then add nuts.

Mrs. Horace B. Hubbard Esther Haynes

SEA FOAM CANDY

3 cups white sugar, ¾ cup white Karo, 1 cup water, 1 egg white, ⅛ teaspoon cream tartar, nut meats, 1 teaspoon vanilla.

Combine sugar, Karo, and water and boil, stirring until all is dissolved and no trace of the grain of sugar is left. Let cook until a little tested in water forms a medium ball. Cool for 5 minutes, then pour slowly into stiffly beaten egg whites beating constantly. Add vanilla and nuts. Drop from teaspoon onto waxed paper.

Mildred Kring

CREAM CANDY

4 cups white sugar, 1 pint cream, 1 teaspoon vinegar, ½ teaspoon cream tartar, butter size of walnut. Cook slowly without stirring, to soft ball in water, pour on buttered places and cool. Then beat until creamy and work with hands and form in balls.

Mrs. Earl Tooley

VELVET CREAM

"A"—1 cup sugar, ½ cup water.

"B"—3 cups sugar, 2/3 cup water, 1 cup corn syrup.

Boil "A" until it makes a soft ball when tried in cold water. Pour this over well beaten whites of 3 eggs. Boil "B" until it makes a firm ball, pour into the rest, beat all together and add 1 cup nuts. When stiff, pour into a greased pan, cool and cut it in squares.

Neva Bourne

CHOCOLATE FUDGE

Two cups granulated sugar, 2 tablespoons white Karo, 1 ounce bitter chocolate or 1 tablespoon cocoa, 1 cup sweet milk. Boil until it forms a soft ball in cold water, remove from fire and let cool. Then beat until creamy, add 1 cup nuts and flavoring to taste. Pour on greased platter and cut in squares.

Mrs. Phil Palmer Mrs. G. D. Thatcher Mrs. Paul Mishler

FUDGE

Mix together 3 tablespoons cocoa, 2 cups granulated sugar, 1/16 teaspoon cream of tartar and then add ¾ cup milk. Place over low flame and stir constantly until it boils. Do not stir any more. When it forms a soft ball in water, remove from fire and add 1 tablespoon butter, 1 teaspoon vanilla. Place in cold water until it feels cool to the finger. Beat until creamy, add nuts, pour on buttered platter.

Mrs. John C. Richardson

RUSSIAN TOFFEE

1 can Eagle brand milk, ½ cup butter, ¼ teaspoon salt, ½ cup nut meats, ½ cup light corn syrup, 2 cups brown sugar, 1 teaspoon vanilla.

Melt butter, add Eagle brand milk, syrup, sugar, and salt. Cook slowly, stirring constantly until a small amount in water forms a very firm ball. Remove from fire, add vanilla and nuts and pour into a greased pan. When almost cold cut into squares. Wrap in waxed paper.

Mildred Kring

CHOCOLATE CANDY TRUFFLES

1 can Eagle brand milk, 2 cakes Baker's Chocolate, small lump butter. Melt chocolate and add the milk and butter, stir throughly —when cold it can be used as fondant — made into bon bons, rolled into balls and covered with nuts or cut into squares as fudge.

Mrs. F. O. Life

CARAMELS

4 cups sugar, 1½ lbs. glucose or 3 cups white corn syrup, 3 pints coffee cream, Parawax size of walnut, 1 cup nuts, tablespoon of vanilla.

Put glucose or corn syrup, sugar and 1 pint cream on fire, stir until it begins to boil. Cook until 236 degrees, or soft ball. Add 2nd pint of cream and boil to the same degree, then add 3rd pint of cream and Parawax. Boil until it reaches 242 degrees or more, this depends some on the temperature of the weather. Cold weather 242 degrees, warmer weather 244 to 246. This mixture may have a tendency to stick toward the final process, if so stir it. Remove from fire and add nuts and vanilla. Pour into buttered pan. This makes about 5 lbs. of candy. When cool cut and wrap in oiled paper.

Neva Bourne

CARAMELS

1 can Borden's Eagle brand milk, 1 cup white Karo, 1 lb. brown sugar (2 2/3 cups), ½ lb. butter.

Stir thoroughly and cook over slow fire, after it reaches boiling point, boil 20 minutes. Pour in buttered dish, nuts can be added.

Mrs. E. P. Miltenberger

VANILLA CARAMELS

1 cup sugar, 1 cup white corn syrup, 1 tablespoon butter, 1 cup cream or rich milk, 1 teaspoon vanilla.

Cook sugar, syrup and milk to 246 degrees F. or a firm ball. Take from fire, add butter and vanilla. Pour into well greased pans and when cool mark into squares.

Wanita Fredrick Hughes

SOUR CREAM PENOCHE

3 cups light brown sugar, ½ cup granulated sugar 1½ cups thick sour cream, 1 tablespoon butter. Soda to sweeten the cream (pinch), ½ cup broken nutmeats.

Mix sugar, sour cream and butter. Boil to the soft ball stage. Let cool ten minutes, add the soda and beat. When almost thickened, stir in the nutmeats and pour out onto a buttered plate.

Mrs. Anna Leach

NUT CARAMEL PINOCHE

Three cups light brown sugar, 1 cup milk or cream, ½ cup butter, 1 cup nut meats, 1 teaspoon vanilla. Mix the sugar and milk over the fire and when hot, add the butter. Boil until the mixture forms a soft ball in cold water. Add the nuts and flavoring. Beat until the sugar begins to granulate. Pour into buttered tins and cut into squares.

Mrs. Thomas C. Scott

PRAULINS

One cup powdered sugar, ½ cup maple syrup, ¼ cup cream and pinch of salt. Cook until a soft ball is formed when tried in cold water. Remove from fire and beat until creamy. Add nuts and peeling of one orange, cut fine. Drop from spoon in small amounts on buttered dish.

Stella Trees

PRALINES

1¼ cups brown sugar, 1 cup granulated sugar, ½ teaspoon salt, ½ cup evaporated milk, 1 teaspoon vinegar, 2 cups pecan nut meats.

Boil brown sugar, granulated sugar, salt, vinegar and milk together until sugar is well dissolved. Add pecans (whole) and cook until a teaspoon of syrup put in cold water forms a firm ball when molded with the fingers. Stir continually. Remove from heat. Work very quickly, drop the candy from a teaspoon onto a buttered cooky sheet. Patties should be about 3 inches in diameter, round in shape and very thin.

Mrs. H. A. Rayburn

PEANUT BRITTLE

3 cups sugar, ¾ lb. glucose or 1½ cup white corn syrup, ½ tablespoon vanilla, 1 1/3 cups water, 2 oz. butter, ¾ lb. raw peanuts, 1 heaping teaspoon soda, dissolve this with the vanilla and a little water.

Put sugar, syrup and water on hot fire and stir until it commences to boil; wash down sides of kettle, cover and let steam well. Remove cover and cook until 238 degrees, or soft ball. Put in peanuts and butter, stir constantly until a golden brown, 300 degrees. Remove from fire quickly, stir in soda and vanilla.

Pour onto a buttered slab, marble, zinc or an enameled top table and stretch as quickly as possible.

Neva Bourne

PEANUT BRITTLE

2 cups granulated sugar, 2 cups light Karo, 1½ cups hot water, lump butter (size of walnut), 1 lb. peanuts, 1 heaping teaspoon soda.

Boil sugar, syrup and water until very crisp in cold water. Add butter and stir until blended. Then add peanuts and stir for two minutes until they are thoroughly heated. Add soda and cook until light brown, stirring constantly. Spread quickly on trays to cool. To insure success, be sure syrup is brittle when tested in cold water.

Mrs. H. A. Rayburn

BUTTER SCOTCH

Boil to a hard snap ½ cup sugar, ½ cup molasses, ½ tablespoonful vinegar and 1/3 teaspoon soda. Stir gently to prevent burning. Flavor to taste after removing from fire. Pour on buttered plate, cut when nearly cold and wrap in waxed paper.

OLD FASHIONED TAFFY

Two cups brown sugar, 1 cup water, 2 tablespoons vinegar. Boil until hard in cold water. Pour into greased pan to cool. When cool enough to handle, pull until white.

Mrs. J. J. Fricke

CINNAMON LOAF CANDY

2 cups sugar, 1 cup fresh cream, ½ teaspoon cream tartar, 1 teaspoon viengar, butter size of walnut.

Cook without stirring until it forms a soft ball almost hard in cold water. Pour into greased platter and cool until you can bear hand on bottom. Stir until it crumbles, then knead into roll and roll in cinnamon.

Mrs. William E. Leedy

CORN FLAKE CANDY

1 cup sugar, ½ cup cream, 1 cup cocoanut, 1 cup light corn syrup, 4 cups corn flakes, 1 cup nuts.

Cook sugar, syrup and cream to soft ball stage; then stir into combined Corn flakes, cocoanut, and nuts. Mix and drop by spoonfuls on waxed paper.

Delores Gust

CRACKER JACK

Two-thirds cup 'A' or granulated sugar, ¼ cup Orleans molasses (can use Karo), 1/5 cups of water, butter size of walnut. Boil this together until so brittle will break like chalk after dropping in cold water. Just before removing from fire add pinches of salt and soda, stirring thorough thoroughly. This syrup will cover 10 cups of popped corn.

Mrs. Lloyd Stough

PUFFED WHEAT CRACKER JACK

1 cup sugar, butter size of walnut, 2 tablespoons corn syrup, ½ cup water. Cook to soft ball stage and immediately stir in ½ teaspoon soda, then stir in 1 box of puffed wheat, turn out on bread board and spread about 1 inch thick. When cool make into balls or cut in squares. Use a large vessel for cooking.

Mrs. Emily Rather

OLD FASHION POP CORN SYRUP

2 cups granulated sugar or light brown, 1 cup water. Cook until it threads or forms firm ball in cold water. Then add 1 tablespoon vinegar, heat again and add ⅛ teaspoon salt, butter size of walnut and cook until it threads in cold water and sounds firm on side of glass. Add 1 teaspoon vanilla. Pour over popped corn and mix through.

Mrs. Russell Ray

CANDIED FRUIT PEEL (Orange or Grapefruit Peel)

Cut peel into strips and soak in salt water to cover for 24 hours. (Salt water 1 tablespoon salt to 4 cups water.) Drain, peel, rinse and soak 20 minutes in fresh water, boil 20 minutes, drain again. Measure as much sugar as peel . Cook over slow fire until sugar is absorbed, shaking to prevent burning.

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Pickles, Preserves and Canning

MIXED PICKLES

One quart small pickling onions, 1 quart cauliflower, 1 quart tiny cucumbers, 1 quart large cucumbers (chopped), 1 quart green tomatoes (chopped or small), 1 quart lima beans, cooked tender in salted water, 1 quart green beans, cooked tender in salted water, 1 quart mangoes, chopped. Put all in salted water over night, except beans, then drain. Have all these ingredients as near the same size as possible.

Dressing: ½ gallon cider vinegar, 1½ cups sugar, heaping, 2 tablespoons tumeric, scant; 6 tablespoons flour, 2 tablespoons mustard, the three latter stirred into a paste with a little of the vinegar and water. Add to vinegar gradually and let come to a boil, then put in pickle and heat a few minutes, stirring. Seal in cans. Makes 14 pints.

Mrs. Alice C. Trees

FRENCH PICKLES

1 gallon unpeeled sliced pickles. Cover with water and 6 tablespoons salt. Let stand over night. Drain. Heat together 2 quarts vinegar, weakened a little; 1 tablespoon celery seed, 1 tablespoon white mustard seed, 1 tablespoon black mustard seed, ½ tablespoon curry powder, 1 teaspoon powdered alum, 3¼ cups sugar. Add pickles, heat slowly, but do not let boil. Seal while hot.

Mrs. J. O. Drinkwater

LIBERTY PICKLES

8 lb. pickles (split), 1 pint salt. Add 1 gallon of cold water and let stand 7 days covered.

Drain. Then soak in 1 gallon of clear water for 24 hours.

Drain. Place a good sized lump of alum in a pint of boiling water to dissolve. Add 1 gallon of water and let stand 24 hours over pickles. Drain.

Bring to a boil 3 quarts of sugar, 2½ quarts of vinegar, two teaspeens celery seed and one box of cinnamon bark. Bring to a boil and pour over pickles. Let stand 4 days, re-heat vinegar and pour over pickles. They keep perfectly in a jar in a cool place. They are very brittle and sweet.

Mrs. Claude Hutson

CURRY PICKLES

36 cucumbers sliced ¼ inch thick, 6 tablespoon salt—let stand 5 hours — wash and drain.

½ cup white mustard seed, 1 tablespoon celery seed, 1 tablespoon Curry powder, 5 cups sugar, 1 quart vinegar.

Mix, add pickles, scald and can hot.

Margaret Workman

KOSHER PICKLES

Wash pickles and soak in salt water over night. Pack in cans, bring to a boil the following: 2 quarts vinegar, 4 cups sugar, 1 teaspoon powdered alum, 1 teaspoon saccharine, 1 package mixed spices tied in a bag (optional). Place small piece garlic in each jar. Pour over pickles and seal while hot. Mrs. G. W. Fredrick

DILL PICKLES

6 quarts water, 1 quart vinegar, 1 pint salt, pinch alum.

Pour hot over pickles that have been washed and placed in glass jars with a grape leaf in bottom of can. Cut up a bit of horseradish and a small stock of dill in the can. Garlic may be added.

Mrs. D. S. Troy Mrs. M. O. March

BREAD AND BUTTER PICKLES

50 5-inch cucumbers (sliced thin), 1 dozen onions, soak in salt water over night (1 cup salt to 1 gallon water), ½ gallon vinegar, 4 cups granulated sugar, 4 cups brown sugar, 3 teaspoons tumeric, 3 teaspoons yellow mustard seed, 2 teaspoons celery seed, 2 teaspoon ground yellow mustard, 1 teaspoon red pepper. Let come to boil, seal while hot.

Mrs. La Mar Knepple Mrs. H. L. Johnson Mrs. Earle Jacobs

CHUNK PICKLES

Cut cucumbers in 1 inch pieces. Put in stone jar and cover with strong brine (salt water strong enough to float an egg). Let stand 3 days. Drain and let stand in fresh water for 3 days. Drain. To every 7 pounds of cucumbers add: 1 piece alum size of walnut. Heat cucumbers in this alum water for 3 hours. Do not boil. Drain. To each 7 pounds use 3 pints cider vinegar, 3 pounds sugar, 1 ounce cinnamon bark, 1 ounce celery seed, 1 ounce whole allspice. Boil this 3 minutes and pour over each 7 pounds of cucumbers. Cover and seal.

Mrs. Mildred Saberton Elsie Letsinger

SACCHARINE PICKLES

1 gal. cider vinegar, 1 scant cup salt, 1½ cup mixed spice (without peppers), ½ cup mustard seed, 1 teaspoon saccharine, ½ teaspoon powdered alum, 100 medium sized pickles.

Mix cider vinegar, saccharine, alum and salt together and let come to boiling point — then let cool. Wash and dry each pickle with a cloth. Put pickles in a large jar or granite kettle, and add spices and mustard seed. Pour the vinegar mixture over them and let stand for 24 hours. Drain out spices, can and seal. If you prefer, these may be left in the jar until used.

Mrs. Ershel G. Pence Mrs. Harry Moulder

SLICED CUCUMBER PICKLES

Four quarts sliced cucumbers, 4 quarts sliced onions, ½ cup salt; stand over night and drain.

Dressing: Heat 1 quart vinegar and 2 cups sugar; when boiling, add 3 tablespoons flour, stirred to a paste with a little vinegar, also ½ tablespoon tumeric, 1 teaspoon celery seed, 1 teaspoon mustard, 1 teaspoon ground pepper. When boiling, add cucumbers and onions, and seal.

Alice C. Trees

QUICK PICKLES (From Jumbo Sour Pickles)

Buy large sour pickles, already prepared, rinse in cold water and wipe dry. Slice pickles in a layer to cover a bowl, add ½ cup sugar, a few whole cloves and mustard seed to each layer. Cover and let stand 2 or 3 days, when they form their own juice and are ready to use. If not sweet enough, add more sugar and let stand a while longer. Will keep a long time.

Mrs. M. E. Louth

GREEN TOMATO PICKLES

1 pint chopped green tomatoes, 1 pint sliced unpared cucumbers, 3 cups chopped cabbage, ¼ chopped green pepper, 2 small onions sliced, ½ cup salt, 2 tablespoons horse-radish, 1 tablespoon tumeric, 2 tablespoons white mustard seed, 1 teaspoon celery seed, 1½ teaspoons dry mustard, 3 cups sugar, 3 cups cider vinegar.

Combine vegetables, add salt, mix thoroughly, drain in colander over night. Mix horse-radish, spices, sugar, add vinegar, pour over vegetables, cook slowly ten minutes. Seal in hot sterilized jars. Makes 4 pints.

Mrs. C. C. McFann

GREEN TOMATO PICKLES

1 gallon sliced tomatoes, 1 quart cider vinegar, 1 qt. water, 3 cups sugar, 1 teaspoon curry powder, 1 tablespoon salt, 1 tablespoon mixed spices, stick of cinnamon.

Slice tomatoes and let drain in bag over night. Heat the ingredients, add the tomatoes and heat through, but do not boil. Can and seal.

Mrs. E. G. Pence

STUFFED GREEN PEPPERS

Cut the stem ends from firm green peppers, remove seeds and soak overnight in strong salt brine.

Shred fine: 1 large head cabbage, 2 small bunches celery, 2 red pimentos; sprinkle with 4 teaspoons salt—mix by hand and squeeze dry.

Fill peppers and tie on ends — Make a syrup of 1 quart vinegar (not too strong) and 3 cups sugar. Pack peppers into jars and cover with boiling mixture. Seal while hot.

Margaret Workman

CORN RELISH

12 ears corn, 6 red mangoes, 6 green mangoes, 4 hot red peppers, 1 tablespoon salt, 1 tablespoon celery seed, 1 tablespoon mustard seed, 1 medium head cabbage, 3 cups sugar, 1½ pints vinegar, 3 large onions.

Mix and cook slowly ½ hour. Add vinegar and sugar if too thick.

Mrs. Jack Milbern

RELISH

12 red mangoes, 12 green mangoes, 3 onions, 1 large head cabbage, 1 tablespoon celery seed, 1 tablespoon white mustard seed, 1 quart sugar, 1 quart vinegar.

Cut cabbage, mangoes, onions, add salt. Let stand over night. Drain. Add the rest cold.

Ruth Ross Herrman Mrs. Ethel Young

HOT RELISH

5 ground cucumbers, 3 cups ground onions, 3 cups chopped celery, 2 hot red peppers, ground, ¾ cup salt, 1½ quarts water, 1 quart white wine vinegar, 3 cups sugar, 2 teaspoons mustard seed, 2 tablespoons celery seed.

Combine vegetables, add salt and water, let stand over night, drain. Heat vinegar, sugar, mustard and celery seed to boiling; add vegetables, bring to boiling. Cook slowly 10 minutes. Seal in hot sterilized jars. Makes five pints. Mrs. C. C. McFann

COLD RELISH

2 heads cabbage, 12 medium onions, 8 red and green mangoes, 8 carrots, 1 bunch celery (cut fine), ½ cup salt.

Grind all vegetables except celery cover with salt and let stand for 2 hours. Drain well. Take 2 pints vinegar, 1 teaspoon each of mustard and celery seed and 4 cups of sugar. Mix all together and can cold. Delicious with meat and also a nice addition to potato and other kinds of salads. Mrs. Claude Hutson

PEPPER RELISH FOR WEENIES OR HAMBURGERS

12 red mangoes, 12 green mangoes, 15 onions. Put all through coarse food chopper and cover wtih boiling water for a few minutes and drain. Then cover with cold water and let come to a boil and drain again. Pour over 3 pints vinegar, 3 cups brown sugar, 3 tablespoons salt, ¼ teaspoon celery salt. Boil 15 minutes and seal.

Mrs. Carl Mitchell

PICKLED BEETS

Twelve beets, 1 cup sugar, 1 cup vinegar, 1 cup water, ½ teaspoon ground cloves, 1½ teaspoons celery seed, ½ cup water, ½ teaspoon ground cloves, 1½ teaspoon stick cinnamon. Pinch salt. Cook beets until done. Make a syrup of sugar, vinegar, water and salt. Tie spices in bag and boil in syrup a few minutes and pour hot over beets in jar. Do not have beets cold.

TOMATO CATSUP

To one gallon of strained tomato pulp, add 1 pint vinegar, 1 pint sugar, 1 teaspoon salt, ¼ teaspoon cayenne pepper, 2 teaspoons mixed spices tied in bag; boil until thick as you like.

Mrs. Dora Seward

TASTY CATSUP

Four quarts of tomato pulp, 1 quart strong vinegar, 3 tablespoons salt, boil one hour, then add: five cups sugar, 1 tablespoon ground mustard, one-half teaspoon red pepper, 1 teaspoon ground cloves. Stir well and cook ten minutes, then add: rounding tablespoons of cornstarch moistened in a little cold water. Boil until the mixture thickens, usually about fifteen minutes.

Seal in cans or bottles. After opening a bottle, add a clove of garlic if desired.

Helen Ross

CHILI SAUCE

24 tomatoes, 6 red mangoes, 12 small onions, chopped; 1 cup sugar, 3 cups vinegar, 2 tablespoons salt, 2 teaspoons cloves, cinnamon, and allspice.

Cook tomatoes a while first until some of juice is cooked down, then add other ingredients and cook until thick.

Mrs. Eunice Bentley Mrs. Wm. Workman

CHILI SAUCE

Cook ½ bushel tomatoes. Put through meat grinder, 18 green peppers, 18 onions and add to the tomatoes. Add 1½ cups sugar, 3 cups vinegar, 3 teaspoons cinnamon, 3 teaspoons cloves, 3 teaspoons allspice, 5 tablespoons salt. Red pepper to taste. Cook slowly until fairly thick, usually about three hours.

Mrs. James A. Wells, Jr.

CHILI SAUCE

18 ripe tomatoes, 1 large onion, 2 mangoes, 2 tablespoons salt, 1 teaspoon allspice, 1 teaspoon cinnamon, ½ teaspoon cloves, 2½ cups vinegar diluted, ½ cup brown sugar.

Cook two hours and can hot.

Mrs. E. E. Kidder

GREEN TOMATO CHILI SAUCE

24 green tomatoes, 4 green peppers, 2 red peppers. Run these through a grinder and let drain two hours. Add:

8 large onions (ground), 4 tablespoons salt, 4 tablespoons mustard seed, 2 tablespoons celery seed, 5 cups vinegar, 4 cups granulated sugar.

Boil 30 minutes and seal hot in jars. This is excellent on meat or in Thousand Island Dressing or sandwich filling.

Mrs. H. L. Johnson

DRIED SWEET CORN

8 pints corn, cut off and scrape, ½ cup sugar, 1 cup milk or ½ cup cream. Cook slowly. Stir for 20 minutes. Spread on plates or dryer and dry thoroughly. When used, add water, cook without soaking. Season to taste, salt, pepper, butter and cream.

Mrs. John Calhoun

PRESERVED WATERMELON RINDS

Peel and cut the rinds into the sizes and shapes desired. Put in a steamer and steam until a fork will pierce them easily. Prepare a syrup of one pound of sugar to one pound of melon with a very little water. Boil up and skim. Cook the rinds in the syrup until clear. Use one sliced lemon to every two pounds of rinds.

Mrs. George Sipe.

MINCE MEAT

Three measures ground meat, 6 measures chopped apples, 1 measure suet, 1½ measures currants, 3 measures raisins, 3 measures sugar, 1½ measures molasses, 1½ measures vinegar, 1½ measures fruit juice or jelly, 1½ tablespoons cinnamon, 1 tablespoon cloves. Stir and boil till well mixed. Measure can be cup, or bowl, according to quantity desired.

Mrs. Harry Lynch

GREEN TOMATO MINCEMENT

One gallon chopped green tomatoes, 1 tablespoon salt, 1 orange, 1 cup chopped suet (optional), 3 cups brown sugar, 2 cups seeded raisins, 1 cup grape juice or cider, 2 cups chopped apple or pear, 2 teaspoons cinnamon, 1 teaspoon nutmeg.

Wash and chop tomatoes and sprinkle with salt. Allow to stand an hour then drain. Pour boiling water over to cover and let stand 5 minutes, then drain again. Grate the rind of orange, and add together with pulp. Mix all ingredients together and cook until thick. Pack into hot sterilized jars and process 1 hour if suet is used—20 minutes otherwise. If suet is omitted from the recipe, add butter when using mincemeat for pie.

Mrs. J. O. Young

PICKLED PEACHES

Make a pickling syrup of the following: 1 quart vinegar, 2 cups sugar, 1 tablespoon cinnamon, 1 teaspoon allspice, 1 tablespoon white mustard seed, 1 teaspoon cloves, 1 teaspoon salt.

Mix ingredients, bring to boil, pour over pickles. Pare the peaches, stick with 3 cloves. Cook peaches in syrup until tender, then place in prepared jars. Fill jars with syrup and seal.

Leta Haynes

CANNED PEACHES (Whole with seeds)

Peel and drop in the following syrup: 2 cups sugar, 3 cups water, 3 tablespoons vinegar.

Cook until tender but not falling from seeds. Any syrup remaining may be used over again. Pour over peaches each time until can is full. These are fine for dessert.

Alice C. Trees

CANNED PINEAPPLE

Peel and dice pineapple. Place in sterilized jars. Make syrup as follows: 1 cup sugar, 2 cups water. Pour boiling hot over pineapple to within one-half inch from top of can.

Seal cans firmly and place in hot water bath for thirty minutes.

Mrs. Thos. J. Sellers

TUTTI-FRUTTI JAM

1 lb. sugar, 1 lb. fruit, put in large kettle. Let stand over night, then boil fast for two minutes. "Never stir." Put in large jar and don't seal. Tie cloth over top, add to any time you make more. We start with strawberries then add the other fruits as they come in season. When serving, dip to bottom so you get some of all the different kinds. Don't use black raspberries or blue grapes.

Lyda Wilson

GRAPE CONSERVE

Three pints grape plup, cook until tender in half pint water. Run through colander; put with the skins and add the ground peel of 2 oranges, ½ box raisins, 6 cups sugar, ½ pint water. Cook when begins to cook up, add juice of 2 oranges. Just before it is done, add 1 cup chopped pecans. Cook down like jam.

Mrs. A. H. Schwartz Mrs. J. N. Loop

RHUBARB CONSERVE (Makes 6 pints)

Four pounds rhubarb, 4 pounds sugar, 2½ large oranges, 1 large can pineapple, run through food chopper. Squeeze out juice of oranges, then run the peel through chopper and add to chopped rhubarb, sugar and pineapple. Let stand over night and cook until thick. Nuts may be added just before filling glasses.

Mrs. M. E. Louth

PLUM CONSERVE

5 lbs. Blue Dawson plums, 5 lbs. sugar, 1 lb. seeded raisins, 4 or 5 oranges, 1 lb. English walnuts.

Cut up plums and add sugar and raisins. Peel and cut oranges into small pieces. If desired, cut orange peel into small pieces, and cook tender in water. Add to conserve mix and boil until consistency of preserves. Add nuts and let boil until thoroughly heated and sterilized. Put in jars and seal or cover with parowax.

Mrs. H. A. Rayburn

STRAWBERRY PRESERVES

Wash and stem berries, let drain. Use equal amount of berries and sugar. Let stand over slow heat until sugar is melted. Boil ten minutes. Pour out in pan and let stand 24 hours. Can and seal.

Mrs. W. A. Easter

CHERRY PRESERVES

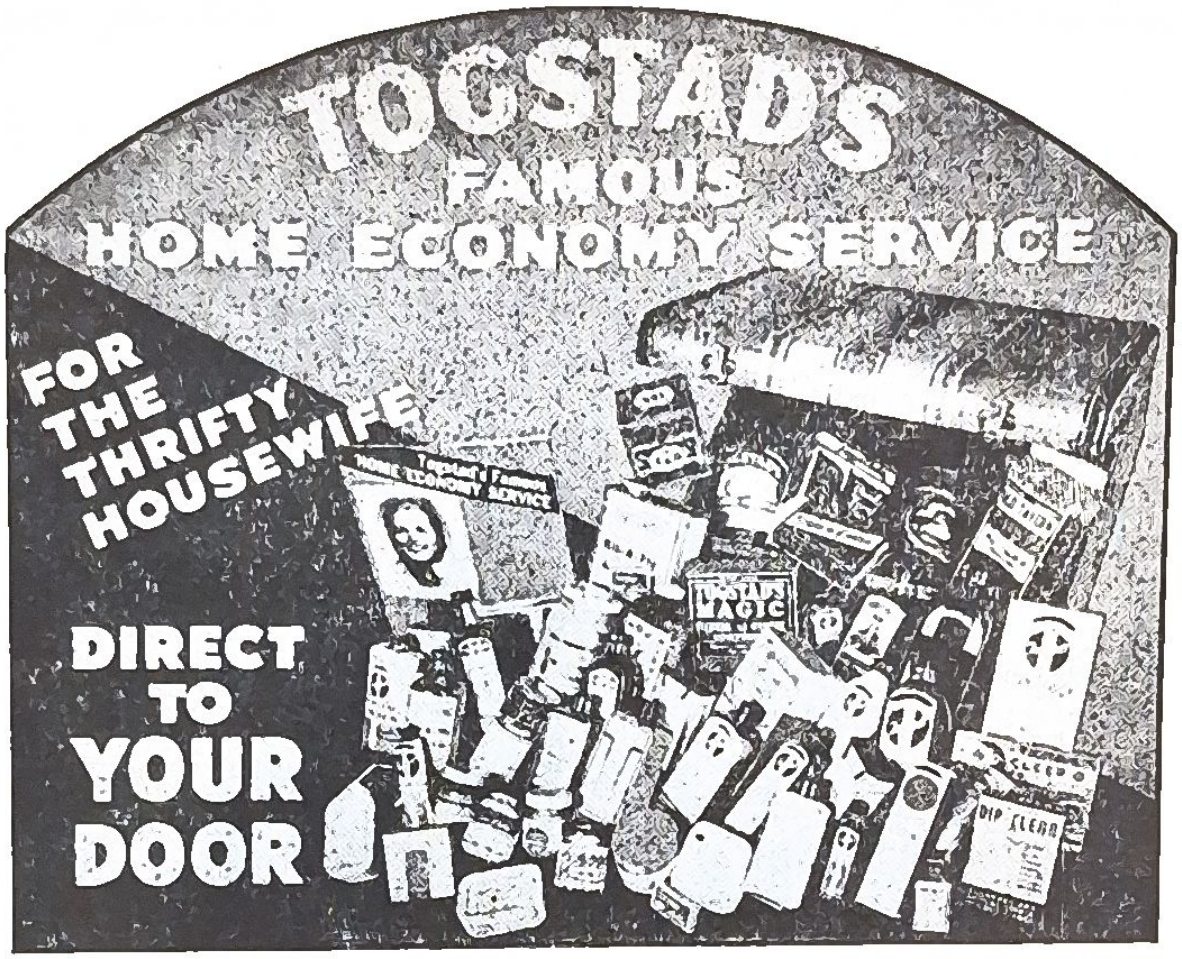
Stone the cherries, preserving all the juice. Weigh the fruit, allowing pound for pound of sugar. Put a layer of fruit to one of sugar until all is used. Pour over the juice and boil gently. Lift cherries out, boil juice a while longer.

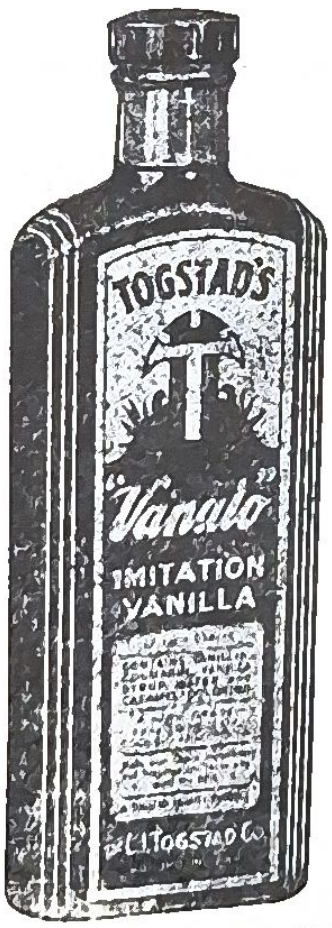
Mrs. George Sipe

STRAWBERRY OR CHERRY PRESERVES

1 quart fruit. Boiling water over fruit for 2 minutes, drain. Add 2 cups sugar and boil 3 minutes. Add another cup of sugar. Boil 3 minutes more . Turn out in pan and allow to stand 2 days before sealing.

Mrs. Harry Gray





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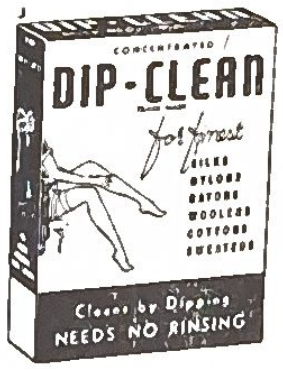

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GOOSEBERRY PRESERVES

Put berries in kettle, sprinkle on them 1 teaspoon soda, then pour over them, hot, not boiling, water enough to cover them. Let them stand on back of stove and shake occasionally until they turn white. Drain off water. Use as many pounds of sugar as fruit; mix well and let cook very slowly for 20 minutes or until the syrup is thick.

Mrs. F. D. Louth

PEAR CONSERVE

Use equal parts of sliced fruit and sugar. Make a heavy syrup. Cook until fruit is transparent; add 1 tablespoon ground ginger, 1 tablespoon candied ginger, ¼ cup nut meats to each pint.

Mrs. L. M. Knepple

CURRANT JAM

Use equal parts of sugar and currants, picked from the stems and washed. Boil together for ten minutes, stirring gently. Skim and add the juice of one lemon to four pounds of fruit. Seal while hot.

Mrs. Lee Williams.

PEACH CONSERVE

5 pounds peaches, 5 pounds sugar, 1 pound cocoanut and 1 pound almonds.

Cook fruit and sugar as for preserves. Add cocoanut and almonds when nearly done.

Mrs. H. M. Rhorer

PRESERVED TOMATOES

3 pounds tomatoes, 2 pounds sugar. Peel and cut in small pieces, add sugar, boil slowly 30 minutes. Add cinnamon bark and some fresh lemon.

Mrs. W. C. Hunter

PEACH MARMALADE

15 peaches, 1 orange. Put through food chopper. Equal measure fruit and sugar. Cook twenty to thirty minutes.

Mrs. D. A. McIntosh

APRICOT AND PINEAPPLE MARMALADE

One pound dried apricots, 1 large can sliced or grated pineapple. Wash and soak apricots for several hours, then stew them until tender and cooked down. Add the pineapple, grated or cut in pieces after the juice has been drained off. To each cup of mixed fruit pulp add one scant cup of sugar. Cook slowly and stir often. When cooked down, turn into bowl and cool. Add black walnut meats or any kind of nut meats when ready to serve.

Mrs. Earl Jacobs Mrs. James Wells, Jr. Lelah Drinkwater

MILD ORANGE MARMALADE

8 oranges, 2 lemons, 4 pounds of sugar, ½ cup white corn syrup, 6 pints cold water.

Wash fruit, slice very fine into strings, add water, let stand 24 hours. Then boil 1 hour, add sugar and corn syrup, let stand 24 hours longer. After that boil 1 hour or until it jellies. Pour into glasses.

Mrs. Anna W. Leach

PINEAPPLE HONEY

1 cup chopped pineapple, 1½ cups pineapple juice, 2½ cups sugar. Mix and boil 15 minutes. Makes 1 pint.

Mrs. Harry Shockley

APRICOT MARMALADE

1 pound dried apricots, ground and soaked over night in 1 cup water. 1 whole orange and same amount sugar as pulp. Cook 5 minutes.

Mrs. C. O. Haseltine

HEAT AND SERVE TOMATO SOUP (About 20 Pints)

One-half bushel tomatoes, 14 pieces of celery, 14 sprigs of parsley, 14 bay leaves (or less), 14 whole cloves, 12 teaspoons salt, 1½ cups sugar, 1 teaspoon pepper, 4 mangoes, 7 medium onions.

Cook spices in bag with tomatoes. Run tomatoes through sieve. Cook onions in one pound of butter, do not brown. Grind or mince vegetables and add to tomato pulp and cook until done. Add two cups of flour blended with a little cold water and cook ten minutes. Can hot.

Helen Ross

CANNED VEGETABLES FOR SOUP

1 peck tomatoes, ½ peck onions, 12 carrots, 12 ears corn, 2 medium cabbage, 3 big bunches celery, 1 big bunch parsley.

Chop all fine, and to each gallon add 1 handful salt, and a little water. Boil 2 hours and seal. Makes 13 quarts.

When making soup, cook your soup meat until almost tender, add vegetables (1 quart). Cook a short time. Better than fresh cooked vegetables.

Mrs. B. R. Vent

TOMATO COCKTAIL

½ bushel tomatoes, 1 teaspoon cloves, boil and strain.

4 mangoes, 6 onions, 2 bunches celery. Cut fine, cover with water and cook thoroughly. Strain into tomato juice, add 2 cups sugar, 2 tablespoon salt, juice of 2 lemons — cook 10 minutes and bottle.

Mrs. E. P. Miltenberger

TOMATO JUICE

1 bushel of tomatoes, 2 onions, 1 dozen cloves, ¾ cup salt, 1 bunch celery, 1½ cups sugar, 1 cup vinegar, 1 dozen allspice, 1 red pepper, ½ stick cinnamon. Cook, run through collander, heat and can.

Mrs. John T. Goodman Matie Brown

GRAPE JUICE

Stem, wash and drain grapes. 3 quarts grapes, 1 pint water. Boil 15 minutes. Skim as necessary. Strain through jelly bag. Add 1 cup sugar to 1 quart juice. Bring to boiling point. Seal airtight. Can be weakened when opened.

Mrs. E. S. Faulkner

Community Meals

MEATS — (50 People)

20-24 lbs. Rib Roast (For Roast Beef)
22-24 lbs. Leg of Veal (For Veal Roast).
4 Legs of Lamb, each weighing 4½-5 lbs. (For Roast Lamb).
16 lbs. of Round Steak (For Swiss Steak).
10 lbs. Ground Meat (For Meat Loaf).
18-20 lbs. Smoked Ham (For Baked Ham).
18-20 lbs. of Pork Loin (For Roast Pork).
15 lbs. of Chicken (For Chicken a la King).
18 lb. of Clicken (For Creamed Chicken).
25 lbs. of Chicken (For Stewed Chicken).
30 lbs. Chicken (For Roast Chicken) .
35-40 lbs. of Turkey (For Roast Turkey).
Pork Chops should be ordered by the number desired. (Usually 3 to 4 chops to the pound).

VEGETABLES — (50 People)

15 lbs. Potatoes for mashed or parsley buttered new potatoes.
16 lbs. Potatoes for creamed potatoes with 2½ qt. of white sauce.
12½ lbs. for Scalloped Potatoes.
18-20 lbs. for Glazed Sweet Potatoes.
Two No. 10 cans or ten No. 2 cans of Peas, String Beans or Corn for a buttered vegetable.
25 lbs. Peas in the shell.
7 lbs. of frozen Peas.
12 lbs. of fresh Green Beens.
8 lbs. Cabbage for Cabbage Salad.
10-12 lbs. ripe Tomatoes for Sliced Tomatoes.
8-10 heads of Lettuce for Head Lettuce Salad.
5-6 heads or 1½ lbs. of Leaf Lettuce for garnish.
Peach and Pear halves may be purchased in No. 10 or No. 2½ cans according to count.

CHILI FOR 40 PEOPLE

5 lbs. hamburger, 4 cans (2½) tomatoes, 2 lbs. spaghetti, 3 lbs. red beans, ½ cup chili powder, 3 lbs. of onions, 1 gallon of water (8 pints).

Brown hamburger in fat then brown onions. Add other ingredients, breaking spaghetti in small pieces and cook for 1 hour or longer.

Mrs. Russell Ray

CHICKEN SALAD—(For 50 People)

12½ lbs. of cooked cubed chiken, 15 cups of diced celery (about 8 medium stalks), 2½ doz. hard boiled eggs (diced), 2½ cans of (No. 2 cans) of peas (drained), 20 sweet pickles, 1¼ cup red pimentoes (diced), 1 cup green pimentoes (diced), 2½ cups of olives diced), 1½ quarts of mayonnaise.

Mrs. Russell Ray

CHICKEN ALA KING — (For 50 People)

10 lbs. of cube cooked chicken, 2 cans of peas No. 2 cans), 2 doz. hard bolied eggs (cubed), ½ cup of red pimentoes (cubed).

Make white sauce and add to ingredients 15 minutes before serving on toast or biscuits.

Mrs. Russell Ray

ORANGE OR LEMON SAUCE — (For 100 People)

2½ cups of sugar, 10 tablespoons cornstarch (or 2/3 cup), 1¼ teaspoon salt, 1⅜ teaspoon nutmeg, 10 cups boiling water, ½ lb. butter.

Juice and pulp of 3 oranges or lemons and grated rind of 1 orange. Serve over ginger bread or plain cakes.

Mrs. Russell Ray

PUNCH — (For 50 People

1½ quarts of lemon juice, 2½ quarts orange juice, 1½ quarts pineapple juice, 4 packages orange cool-aid juice, 3 quarts water—to dissolve kool-aid, 4 cups sugar (make into syrup), 3 trays of ice cubes, dissolved in punch.

Alice Havens Mary Calhoun

MEAT AND VEGETABLE PIE WITH BISCUITS (Serves 50)

Meat, 1-inch cubes, 9 lbs. or 4 qts.; fat, 1 cup; onion, chopped, ½ cup; carrots, chunks, 2½ qts.; potatoes, chunks, 4 lbs., 3 qts.; celery, 1-inch pieces, 3 cups; flour, 3 cups; water, cold, 3 cups; broth, 1 gal.; salt, 3½ tablespoons; pepper, ½ teaspoon; peas, 2 cups.

Biscuits: Flour, 2 lbs., 2 quarts; baking powder, 5 1/3 tablespoons; salt, 1 tablespoon; fat, 1¼ cup; milk, 2½ cups.

1. Saute meat in fat until browned. Cover with boiling water, add onion and simmer until tender.

2. Add carrots, celery, potatoes, salt and pepper during last hour the heat is cooking.

3. Drain off broth and thicken with flour paste.

4. Arrange meat and vegetables in pans. Sprinkle peas over top. Cover with the gravy.

5. Make biscuits. Place on top of hot mixture and bake at 425° F., for 15 to 20 minutes.

Size of serving ¾ cup plus 1 biscuit 2¼ in.; 2 pans, 12x20 inch.

Vera Fee Rayl

WHITE SAUCE—MEDIUM

Butter, 1½ to 2 cups; flour, 2 cups; salt, 4 teaspoons; white pepper, 1 teaspoon; milk, 1 gal.

Uses: Sauces — Creamed Dishes — Escalloped Dishes.

Scald milk; melt butter; add flour, salt and pepper; stir until smooth; add scalded milk slowly to butter and flour mixture. Cook 7 to 10 minutes or until sauce is thickened and smooth. Makes 1 gallon.

Vera Fee Rayl

CARAMEL BREAD PUDDING—(Serves 48)

Sugar, to caramelize, 2 cups; eggs, 1 qt. (17-18; sugar, 1½ cup; salt, 1 tablespoon; butter, 1 cup; milk, 3½ quarts; bread, cubed, 9 cups; raisins, seeded, (1½ lb.) 3¼ cups.

Scald milk; caramelize the one pound of sugar. Add gradually to scalded milk and stir until dissolved. Beat eggs slightly. Add remaining sugar and salt; add milk and melted butter to eggs and sugar; arrange cubed bread and raisins in greased baking pans. Pour custard over top of bread. Set pans in hot water and bake 350° F., for 50 minutes or until custard is set.

Size of serving: ½ cup; 3 pans, 10x14 inches.

Vera Fee Rayl

HAM LOAF—(Serves 50)

Smoked ham, ground, 4 lbs. or 2 quarts; fresh pork, ground, 8 lbs. or 4 qts.; eggs, 2 cups (8-10); Milk, 1½ quarts; bread crumbs, 1 quart; lemon juice, ¼ cup.

Combine all ingredients; shape into loaves; bake uncovered for 2½ hours at 300° F. If allowed to stand a few minutes before serving it will slice more easily.

4 loaves—cut 12 slices per loaf.

Vera Fee Rayl

CHIPPED BEEF WITH NOODLES AND CHEESE SAUCE

Noodles, 2¼ lbs., 7 qts.; butter, 1 cup; flour, 1½ cup; milk, 3 qts.; cheese, grated, 2 lbs. or 2 qts.; chipped beef, 2½ lbs. or 2¼ qts.; green pepper, chopped, 1 cup; pepper, white, 2 teaspoons; bread crumbs, 3 cups, butter, ½ cup.

Cook noodles in boiling salted water until tender, drain. Make sauce of 1 cup butter, flour and milk. Remove sauce from heat and cook slightly. Add grated cheese and stir until blended. Saute beef in ½ to 1 cup bacon fat until edges curl. Combine sauce, noodles, green pepper, white pepper and chipped beef. Place in greased pans. cover with buttered crumbs. Bake at 375° F., for 30 minutes.

Size of servings: 2/3 cup or 5 oz.; 2 pans; 12x20 inches.

Vera Fee Rayl

Useful Household Hints

To remove iron rust, cover stain with lemon juice and salt and place in sun.

Cut flowers last well with camphor in the water.

To remove ink from silk, saturate the spots with turpentine, let remain several hours, then rub between the hands. This will also take ink out of cotton and worsted goods, without injury.

To remove grass stains, use corn molasses. Cover spot and let stand a few hours and rub molasses well into stain. Then wash in lukewarm soap suds.

Mildew — Dip the stained clothes in buttermilk and lay in the sun.

When separating eggs, if you drop a portion of egg yolk into whites, moisten a cloth with cold water, touch to yolk and it will adhere to it.

To cut hard boiled eggs without breaking yolks, dip the knife in water.

A teaspoon of vinegar or salt put into the water when poaching eggs will prevent them breaking.

Table silver may be kept bright by placing in an aluminum utensil and cover with strong gold dust water and let boil for a while.

When fruit juice runs out in an oven or on top of stove, if salt is thrown on it there will be no odor. It is easily cleaned when burned to a crisp.

When cream is hard to whip, add some lemon juice. It will whip quickly.

Lemons held in hot water yield more juice than otherwise.

Pour boiling water over pecans, leaving them stand 30 minutes if you wish to get them out whole.

A pinch of powdered sugar and another of corn starch beaten in with yolks of eggs will keep an omelet from collapsing.

When your silverware becomes tarnished, place it in potato water; let it stand 1 hour. Take out and wash and it will look like new.

SOAP

Fats that are not fit for food, and too dark to use for further deep fat frying may be used.

5 lbs. luke warm melted grease, 1 qt. cold water, 3 tablespoons borax, 2 tablespoons sugar, 1 can lye, ½ cup cold water, ½ cup ammonia, 1 teaspoon salt.

Dissolve the lye in the cold water in granite pan and let stand until cool, then add the fat slowly, stirring constantly. Mix the other ingredients together and add to the first mixture. Stir the whole until thick and light colored. Pour into a pan lined with cloth. Mark into pieces of desired size before the soap becomes hard. When hard break the pieces apart and pile in such a way as to insure free circulation of air in order that the soap may dry out well before using. Within two days you may chip soap with slaw cutter as flakes. Seal in a large container with wax paper if you prefer flakes.

Mrs. J. O. Young
From Purdue Bulletin

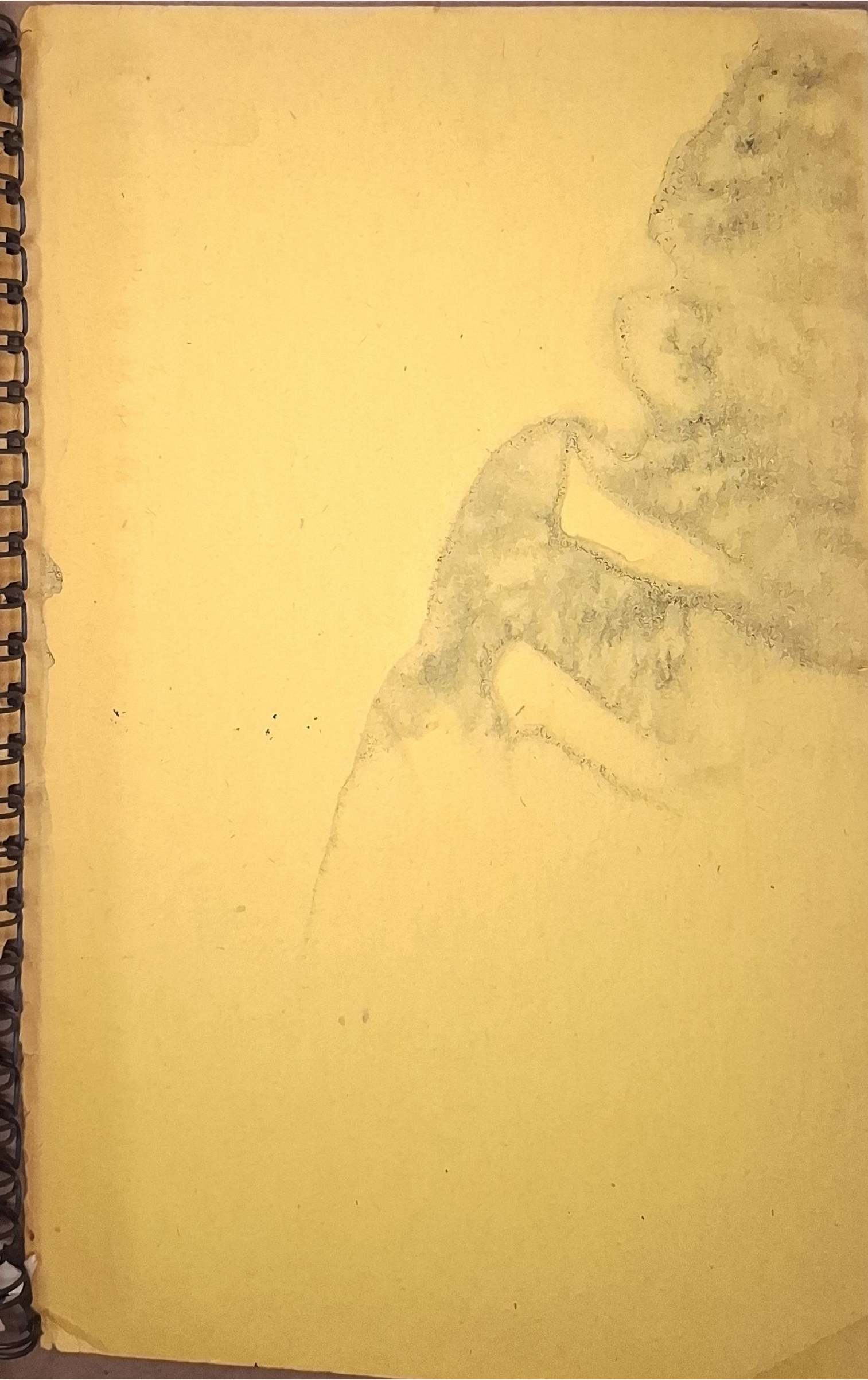
QUICK SOAP

One cup strained fat, 2 level tablespoons lye, one tablespoon borax or washing soda, ½ cup lukewarm water (soft water preferred). Dissolve lye and borax or soda in water, using crockery or glass bake bowl.

Add melted fat slowly, stirring with a stick until about as thick as honey. Pour in flat bake glass cake baker or crockery flat dish and set aside to cool and harden. May be used after 24 hours. Can be cut in bars. Borax or washing soda may be omitted but either improves the suds. A few drops of anise oil gives a pleasant odor.

Betty Wells Klise

Fruit Salad

3 oz pkg cream cheese
1/4 cup Mayonnaise
1/2 Cup bottled lemon juice
2/3 Cup whipped cream
1/2 Cup sugar
Dash of salt
1/2 Cup seedless raisins.
1/2 Cup crushed pineapple

Soften Cheese and blend thoroughly with mayonnaise and lemon juice. Turn cream into cold bowl and beat until stiff. Fold in salad dressing mixture lightly then fold in remaining ingredients.
turn into a waxed paper lined refrigerator tray or freeze until firm. Cut into thick slices top with mayonnaise topped with red cherries if for Christmas